

Cilantro—*Coriandrum sativum* L.¹

James M. Stephens²

Cilantro, also known as Chinese parsley, is a form of coriander. While coriander is grown as an herb primarily for its seeds, the type of coriander referred to as cilantro is grown for the leafy portion of the plant. In Spanish-speaking areas, cilantro (also spelled culantro) usually refers to the plant, but may also refer to coriander seed. Some seed companies refer to cilantro as slow-bolt coriander.

Cilantro tastes like parsley but has a tangier flavor. It has light green, feathery, flat leaves.

Culture

Herb growers in Florida have little trouble producing cilantro, and offer it for sale as one of the common herbs. It has a hard seed that may need to be cracked or scarified before planting.



Figure 1. Cilantro
Credits: Blue Goose, Inc.

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