

# Country Garden Greenhouse

## Coriander, Vietnamese



Vietnamese coriander is widely used in the cuisines of Thailand, Vietnam, Laos and Cambodia, most often in fish dishes. The strong scent and flavor of the Vietnamese coriander leaves are used whole in curries, soups and noodle dishes. It can be used as a substitute for mint or cilantro in a variety of recipes. For a variation on a Vietnamese dish, mix chopped Vietnamese coriander with shredded chicken and toss with lemon juice, salt and hot chili pepper paste. Store Vietnamese coriander in plastic in the refrigerator for up to a week.

Does not bolt so is much more convenient to have in your herb garden than cilantro

