Common Name: Coriander, Vietnamese  
Botanical Name: Polygonom oderatum

• Zone: 9b-11  
• Type: Tropical perennial  
• Height: 6 in.  
• Width: 4 in.  
• Habit: Creeping  
• Flower: NA  
• Bloom Season: May-Sept.  
• Foliage: Dark green, with chestnut-colored spots on top of leaves & burgundy red underneath.  
• Flavor: Refreshing citrus flavor with a hot, biting, peppery aftertaste  
• Fragrance: Lemon-coriander  
• Sun: Afternoon shade or filtered shade  
• Soil: Average, loamy  
• Water: Medium-Moist  
• Tolerant: Moist areas, resist bolting  
• Attracts: Bees  
• Uses: Southeast Asian cuisine, salads, bean sprouts, red & green peppers, eggs, curries, stir-fries, soups, pasta, coconut milk. Substitute for peppermint & cilantro in soups, stews & salads, salsa & ceviche. Believed to suppress sexual urges. Container gardening (can be overwintered indoors). Allow to go to seed for coriander.  
• Harvesting: Pick fresh, young leaves throughout the year, leaves can be dried & they will retain their flavor.
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