

VIETNAMESE CORIANDER

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| TYPE: | Annual |
| SUN: | Full Sun to Partial Sun |
| HEIGHT: | 6 to 12 inches |
| GROWING IT: | Moist, well drained soil. |
| PARTS USED: | Leaves. |
| HARVEST: | Snip leaves as needed. |
| CULINARY: | Used in Vietnamese cooking, soups, sitr fries, and curry dishes. |

TRY IT!

HALIBUT WITH CORIANDER PESTO

- 1/3 c. lemon juice
- 1/2 c. chopped fresh coriander
- 1 clove garlic, minced
- 1/4 tsp. salt
- 4 halibut fillets

PESTO

- 1 1/2 c. fresh chopped coriander
- 3 cloves garlic, minced
- 3 Tbs. pine nuts
- 1/2 c. shredded fresh Parmesan cheese
- 1/4 tsp. each salt and ground pepper
- 1/4 c. olive oil

Preheat grill to medium heat. Meanwhile, to prepare coriander pesto, place all pesto ingredients except oil in food processor or blender, cover and blend. Add olive oil in a slow steady stream at low speed until combined. Set aside. Combine lemon juice, 1/2 c. coriander, minced garlic salt and pepper in a small bowl. Pour over fish. Grill fish over medium heat 6 to 8 minutes on each side or until fish flakes with a fork. Serve with coriander pesto.