

Coriander vs Parsley (vsdiff.com)

Characteristic	Coriander (<i>Coriandrum sativum</i>)	Parsley (<i>Petroselinum crispum</i>)
Common names	cilantro (leaves), coriander (seeds)	parsley (flat-leaf or curly)
Botanical family	Apiaceae (same family as carrots, celery)	Apiaceae
Flavor profile	bright, citrusy, sometimes described as <i>soapy</i> by some people	fresh, slightly bitter, herbaceous
Primary culinary use	leaves in Latin American/Asian cuisines; seeds as spice	garnish, finishing herb in European/Mediterranean cuisines
Nutrition & phytochemicals	volatile oils (linalool, coriandrol), vitamin C	vitamin K, carotenoids, apigenin
Typical storage	best used fresh; refrigerate wrapped; seeds last months	keeps several days refrigerated; roots used in some cuisines

Source: <https://vsdiff.com/coriander-vs-parsley/>