

Cilantro vs Parsley (vsdiff.com)

Feature	Cilantro (leaves of <i>Coriandrum sativum</i>)	Parsley (<i>Petroselinum crispum</i>)
Botanical family	Apiaceae; same family as <i>carrot</i> and <i>celery</i>	Apiaceae; closely related but a different genus
Typical flavor	Bright, citrusy to soapy for some people; driven by aldehydes	Fresh, slightly bitter or peppery; milder herbaceous notes
Common culinary roles	Finishing herb in Latin, South Asian, Southeast Asian cuisines (salsa, chutney)	Garnish, base herb in Mediterranean dishes (tabbouleh, gremolata)
Leaf forms	Delicate, lacy to rounded leaflets (single leaf type)	Two common forms: <i>curly</i> and flat-leaf (Italian)
Key aroma compounds	Aliphatic aldehydes , linalool (terpene)	Flavonoids, terpenes like myristicin and apiol (more subtle aldehydes)
Typical shelf life (refrigerated)	Approximately 4-7 days , sensitive to handling	Approximately 5-10 days , especially flat-leaf varieties
Interchangeability	Not a direct swap; parsley can mimic freshness but not cilantro's unique aldehyde-driven aroma	Often used as a milder substitute or visual stand-in

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