



About Cilantro

Perhaps the most versatile of all the culinary herbs, Cilantro can be used to add fresh and delicious flavor to almost anything – from soups, salsas, and salads to meat and fish! Cilantro is very easy to grow from seed. An annual, Cilantro is best planted outdoors and will sometimes self-sow under favorable growing conditions

When to Plant

Direct Sow Cilantro seeds in the early spring, as soon as the threat of frost has passed, but the soil remains cool. In warmer climates, Cilantro can also be sown in the fall through spring. Seeds can be sown at intervals of 2-3 weeks, so you can have a continual harvest of fresh leaves.

Where to Plant

Ideal growing conditions are cool, but sunny, as soil temperatures that reach 75 degrees F will cause Cilantro to bolt. Cilantro does best when it gets morning or afternoon sun exposure, but receives shade during the hottest parts of the day. Choose soil that is light, and well-draining.

How to Plant

Cilantro seeds are actually a hard husk that contains two seeds inside. You'll need to crush the husks containing the seeds, and then soak your seeds for 24-48 hours, then remove from the water and allow to dry in order to increase their chances at germination. Direct sow your seeds in rows, and cover with 1/4" of soil. Rows should have a spacing of about 12". Once seedlings grow to 2" tall, thin out plants to a spacing of 3-4" apart. Seeds will germinate in approximately 7-10 days.

Caring for Cilantro

Leaves can be cut at any time, but it's recommended to cut the newer, fresher leaves toward the top than to harvest the older, more mature leaves closer to the bottom for the freshest taste. Unlike most herbs, Cilantro is meant to be consumed fresh, and not to be dried for storage or later use.