



Pittsburg Public Library

# Spice Library

May – Coriander

## Coriander + Lime Shrimp Tacos

Ingredients:

- 1/2 lb shrimp (peeled + deveined)
- 1 tsp ground coriander
- 2 tbsp lime juice or 1 lime
- 2 tbsp olive oil
- tortillas, corn or flour
- cabbage and avocado as optional topping\*\*

Instructions: Toss shrimp with coriander, lime juice, and olive oil. Sauté for 2-3 minutes per side until cooked. Serve in tortillas with your choice of toppings like cabbage or avocado.

Add-ins: Try with black beans, salsa, or grilled onions!

Level Up: Enjoy as tacos with homemade tortillas, or toss into a rice bowl or salad for a healthier option!



# May – Coriander

Coriander has a fresh, slightly sweet, and citrusy flavor with earthy undertones, often described as a combination of lemon, sage, and caraway.

## Ancient Uses:

- Records of coriander use date back to 5000 BCE. The Romans used coriander to flavor bread, and although it was once prized for its fragrance and digestive benefits.

## Coriander vs. Cilantro

- Coriander and cilantro are both parts of the same plant, *Coriandrum sativum*, but they refer to different parts of the plant. Coriander typically refers to the dried seeds, while cilantro refers to the fresh leaves and stalks.

## Name Origin:

- The name coriander originates from the Greek word *koris*, meaning “stink bug”—a nod to the unpleasant odor released by its bruised or decaying leaves.

# What is the Spice Library?

Visit the Pittsburg Public Library each month to pick up the Spice of the Month and a featured recipe by Heather Horton, chef and owner of TOAST in downtown Pittsburg. Each recipe is designed to highlight the unique flavors of the featured spice. Perfect for home cooks and food lovers!

The Spice of the Month will be available at the Patron Services Desk at the Library, with one per family per month, while supplies last. For more information, please call the Pittsburg Public Library at 620-231-8110.

Special thanks to Chef Heather Horton and our friends at TOAST Restaurant!

