PLANT FACT SHEET

Opopanax hispidus (Friv.) Griseb.

GENUS *Opopanax* **FAMILY** Apiaceae

COMMON NAMES Opopanax, Yellow herb

EDIBLE PARTS AND USES

Edible parts: Leaves, Stems

The leaves are boiled and then cooked with egg. They are also used in stews.
The stems are eaten raw after peeling. They are used in pickles.

DESCRIPTION

A herb. It keeps growing from year to year. It grows 160 cm tall. The flowers are yellow.

HABITAT

It is a temperate plant.

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