PLANT FACT SHEET

Vigna adenantha (G. F. W. Meyer) Marechal, Mascherpa & Stainier

GENUS *Vigna* **FAMILY** Fabaceae

COMMON NAMES Potato bean

EDIBLE PARTS AND USES

Edible parts: Tubers, Seeds, Root, Pods, Vegetable

The tuberous root is eaten. It is boiled and mashed.
The seeds and seed pods are eaten as an emergency food. They are cooked.

DESCRIPTION

A climbing herb that keeps growing from year to year. It can be 4 m long. It has a tuberous root. It forms roots at the nodes. The stems can be slightly hairy. The leaflets are oval and the side leaflets are slightly oblique. They are 2.5-14 cm long by 1.6-8 cm across. They can taper towards the tip and be rounded at the base. The veins are often raised. They form a net like pattern. The leaf stalks are 1.5-13.5 cm long. The flowering stalk has 6-12 flowers densely together. The fruit stalk can be 0.5-25 cm long. The standard can be white or red. The keel can be white or blue. The keel curves inwards. The fruit are long narrow pods. They contain 9-15 seeds. The pods are 10-14 cm long and 0.7-1.4 cm wide. The seeds are kidney shaped and reddish brown. They are 5.5-7 mm long by 5 mm wide.

HABITAT

A tropical plant. It grows in grassland and savanna. It is normally near the edges of rivers. In Papua New Guinea it occurs between 10-15 m altitude. It grows in the lowlands near the coast and along beaches. It can grow in arid places. In Argentina it grows from sea level to 700 m above sea level.

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