PLANT FACT SHEET

Justicia flava (Forssk.) Vahl

GENUS *Justicia* **FAMILY** Acanthaceae

EDIBLE PARTS AND USES

Edible parts: Leaves, Shoots, Vegetable

The leaves are cooked as a vegetable. They are used in soup or stew.
The leaves are burnt to produce vegetable salt.

DESCRIPTION

A herb. It grows 50-120 cm high. It can be erect or trailing. It has fine hairs. The stem is woody at the base. The leaves are opposite. The leaf stalks are 1.5 cm long. The leaves are oval and 8 cm long by 3 cm wide. The flowers are in clusters at the end of the plant. This dense spike is 20 cm long. The flowers are yellow. The fruit is a 4 seeded capsule. It is 8 mm long. It is densely hairy and splits in half. The seeds are brown to black.

HABITAT

A tropical plant. It grows from sea level to 2,300 m altitude. In dry regions it grows as an annual. It grows in open habitats.

PRODUCTION

Harvesting and Seed Production

The leaves are only available during wet times.

NOTES

There are between 300-600 Justicia species.

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