PLANT FACT SHEET

Taraxacum platycarpum Dahlst.

GENUS *Taraxacum* **FAMILY** Asteraceae

COMMON NAMES Korean dandelion

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves, Root

The leaves are used in a fermented Korean dish called Kimchi.
They are also used in salads and cooked as a vegetable.
The leaves are used for tea drinks.
The leaves and roots are par boiled.

DESCRIPTION

A herb. It keeps growing from year to year. It grows 30 cm tall.

HABITAT

It is a temperate plant.

NOTES

There are 50-60 Taraxacum species.
The flowers probably have anticancer properties.

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