PLANT FACT SHEET

Trigonella arabica Delile

GENUS *Trigonella* **FAMILY** Fabaceae

COMMON NAMES Wild arabian fenugreek

EDIBLE PARTS AND USES

Edible parts: Leaves - condiment, Spice

The leaves are used as a condiment for clarified butter. They are also used for seasoning.

DESCRIPTION

A herb. It keeps growing from year to year.

HABITAT

It grows in Mediterranean climate plants. It grows in the Sinai and Negev desert areas. It can grow in arid places. It can grow in arid places.

NOTES

There are about 70 Trigonella species.

REFERENCES

Al-Qura'n, S. A., 2010, Ethnobotanical and Ecological Studies of Wild Edible Plants in Jordan. Libyan Agriculture Research Center Journal International 1(4):231-243

Bailey, C. and Danin, A., 1981, Bedouin Plant Utilization in Sinai and the Negev. Economic Botany 35(2): 145-162

Facciola, S., 1998, Cornucopia 2: a Source Book of Edible Plants. Kampong Publications, p 111

Fl. Arabie petree 86. 1830

Royal Botanic Gardens, Kew (1999). Survey of Economic Plants for Arid and Semi-Arid Lands (SEPASAL) database. Published on the Internet; http://www.rbgkew.org.uk/ceb/sepasal/internet [Accessed 29th April 2011]

Tukan, S. K., et al, 1998, The use of wild edible plants in the Jordanian diet. International Journal of Food Sciences and Nutrition. 49:225-235

PROVIDED BY **Food Plants International**

French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

LICENCE CC BY-NC-SA 3.0

ONLINE FACT SHEET https://www.echocommunity.org/en/resources/2afa894d-97c8-441b-a9a0-000343254d14