PLANT FACT SHEET

Oxalis adenophylla Gill. ex Hook. & Arn.

GENUS *Oxalis* **FAMILY** Oxalidaceae

COMMON NAMES Culle, Culle colorado

EDIBLE PARTS AND USES

Edible parts: Leaves, Shoots

The leaves and shoots are used as a lemon substitute to make juices. They are also squashed. cooked and dried for preservation.

DESCRIPTION

A herb. It keeps growing from year to year.

HABITAT

It is a temperate plant. It grows in the Patagonian steppe in Argentina. It grows on rocky grounds. In Argentina it grows from sea level to 2,600 m above sea level.

PICTURES



Credit: Food Plants International (Bruce French)

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/397c88f6-a653-414b-ad44-c18396d353fe