PLANT FACT SHEET

Chlorogalum pomeridianum (DC.) Kunth

GENUS *Chlorogalum* **FAMILY** Asparagaceae

COMMON NAMES Soap lily, Amole, Soapplant, Wild potato

EDIBLE PARTS AND USES

Edible parts: Leaves, Root

The root or bulb is eaten after cooking to remove the acrid taste. They are roasted or baked then peeled. They can be peeled first then boiled.
The young shoots are slowly baked then eaten.
The tender young leaves can be eaten raw.

DESCRIPTION

A herb. The bulb is egg shaped. It is 3-8 cm across.

HABITAT

It is a temperate to Mediterranean climate plant.

NOTES

Also put in the family Hyacinthaceae.

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