PLANT FACT SHEET

Oxalis valdiviensis Barneoud

GENUS *Oxalis* **FAMILY** Oxalidaceae

COMMON NAMES Chilean yellow-sorrel

EDIBLE PARTS AND USES

Edible parts: Leaves, Stems, Flowers

The leaves are eaten raw or cooked. To remove the oxalates they should preferably be cooked and the water changed.
The flowers are eaten raw.

DESCRIPTION

A herb. It has a rhizome as a spreading rootstock. It grows 30 cm tall. From this clusters of leaves grow. The leaves are green and have 3 leaflets and these have an indentation at the tips. The flowers are yellow.

HABITAT

It is a temperate plant.

PRODUCTION

Cultivation

Plants can be grown from seeds.

REFERENCES

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/8b30b861-b1eb-481c-938c-cdae15a8fb1b