PLANT FACT SHEET

Diplotaxis tenuifolia (L.) DC.

GENUS *Diplotaxis* **FAMILY** Brassicaceae

COMMON NAMES Perennial wall rocket, Sand mustard

EDIBLE PARTS AND USES

Edible parts: Leaves, Vegetable

The leaves are eaten raw in salads and boiled in soups. They have a peppery taste.

DESCRIPTION

A cabbage family herb. It is a plant which keeps growing from year to year. It grows 0.2-1.2 m high. The leaves near the base are slightly lobed but the leaves on the stem are narrow and entire or with teeth. The leaves have an unpleasant smell when crushed. The flowers have sepals which spread out. The petals are bright yellow. The fruit stalks are also spreading. The pods are flattened and with a short beak. Seed are arranged in two rows.

HABITAT

It is a temperate plant. It grows well in sandy soils. It can grow on beach sand and limestone. In Argentina it grows between sea level and 1,000 m above sea level. It can grow in salty conditions. Tasmania Herbarium. It suits hardiness zone 7.

PRODUCTION

Cultivation

Plants are grown from seeds. They can be transplanted.

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

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