PLANT FACT SHEET

Opuntia phaeacantha Engelm.

GENUS *Opuntia* **FAMILY** Cactaceae

COMMON NAMES Sonoran Desert prickly pear

EDIBLE PARTS AND USES

Edible parts: Fruit, Seeds, Leaves, Stems, stem

The stem segments are roasted.
The fruit are eaten raw, dried, pickled or made into jelly. They are also baked with sugar, butter, lemon juice and cinnamon.
The seeds are dried and parched and ground into meal and used in gruel or cakes.
The young stems are boiled or roasted and eaten with scrambled eggs.

DESCRIPTION

A cactus. It is a sprawling shrub. It grows 30-90 cm high and spreads 1.2 m wide. The stem segments are flattened. They can be 38 cm long. There are fierce 6 cm long spines in clusters. The flowers are bright yellow and can be red within. The fruit are pear shaped and purple-red. They are 8 cm long.

HABITAT

It is a subtropical and tropical plant. It suits hardiness zones 9-11. It can grow in arid regions.

NOTES

There are about 250 Opuntia species. It is used in medicine.

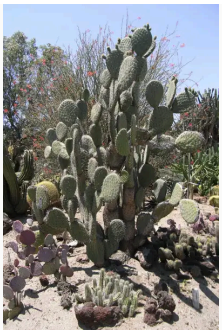
PICTURES



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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/b600d83e-92a5-428e-b366-5e3dbd8cb580