PLANT FACT SHEET

Tragopogon latifolius Boiss.

GENUS *Tragopogon* **FAMILY** Asteraceae

COMMON NAMES Salsify

EDIBLE PARTS AND USES

Edible parts: Leaves

The young leaves are sprinkled with salt and eaten. They are also cooked in pastries.

DESCRIPTION

A herb.

HABITAT

It is a Mediterranean plant.

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