PLANT FACT SHEET

Smyrnium connatum Boiss. et Kotschy

GENUS *Smyrnium* **FAMILY** Apiaceae

COMMON NAMES Yellow alexanders

EDIBLE PARTS AND USES

Edible parts: Leaves, Roots, Stem

The leaves are cooked and the leaf stalks are eaten raw. They are also added to pickles.
The roots are eaten fresh and also grilled.

DESCRIPTION

A herb.

HABITAT

It is a temperate plant.

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