PLANT FACT SHEET

Cleome icosandra L.

GENUS *Cleome* **FAMILY** Cleomaceae

EDIBLE PARTS AND USES

Edible parts: Leaves, Seeds

The leaves are boiled with chillies and salt.
The seeds are used as a substitute for mustard in curries.
The pods are made into pickles.

DESCRIPTION

A sticky herb.

HABITAT

A tropical plant.

NOTES

There are about 150 Cleome species. It is also used in medicine.

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