

# Papalo

**POROPHYLLUM RUDERALE IS A HERBACEOUS ANNUAL PLANT**

.....  
**FUN FACT: PAPALO IS A PART OF THE DAISY FAMILY!**

## COMMON USES

This distinctively pungent herb is usually eaten raw on cemitas - central Mexico's version of the hero sandwich - and is sometimes found in guacamole and salads. In Mexico it is used fresh with soups and stews, grilled meats, beans and salads, much like cilantro. Papalo is not cooked; only used fresh or added at the last moment.



## HARVESTING AND STORAGE

Harvest: Harvest by cutting them at the stem at the branching point to encourage more growth

Storage: Store it in vase or in a wet paper towel in a bag in your refrigerator.

## FEATURED RECIPE

### PAPALO SALSA

#### INGREDIENTS

- 2 cups chopped tomatillos
- 2 tablespoons papalo leaves, chopped
- 1 avocado, peeled, pitted, and chopped
- 3 Serrano chiles, seeded and chopped
- 4 cloves garlic, chopped
- Juice from 1/2 lime
- Salt to taste

