

Jicama

JA1-50 - Jicama

150 days. *Pachyrhizus erosus*. Open Pollinated. The plant produces tall climbing vines and a white turnip shaped root that tastes like water chestnuts. The large tuberous roots can be eaten raw or cooked and are used as a source of starch. The Jicama plant is a vine that grows to a length of 20 feet or more. The roots are light brown in color and may weigh up to 50 pounds.



Most of those on the market will weigh between 3 to 5 pounds. Only one root forms per plant. Store in a cool dry place after harvest. Also known as the Mexican potato and Yam Bean. An excellent choice for home gardens, farmer's markets, and market growers. A variety from Dzan, Yucatan, Mexico. United States Department of Agriculture, PI 438902.

**Note: The seeds, pods, stems, flowers, and leaves are poisonous!
Only use the tasty roots.**