Top 10 Foraging Plants in North America

Plant Description Hass		
Plant	Description	Uses
Dandelion (Taraxacum	Recognizable by its bright	Leaves can be eaten in salads,
officinale)	yellow flowers and jagged	flowers can be used in fritters,
	leaves. Every part of the plant is	
	edible.	coffee substitute.
Cattail (Typha spp.)	Found in wetlands, cattails	Young shoots can be eaten raw
	have long, flat leaves and a	or cooked, the pollen can be
	distinctive brown, cylindrical	used as flour, and the roots can
	flower spike.	be boiled or roasted.
Wild Garlic (Allium vineale)	Often found in lawns and	Leaves, flowers, and bulbs can
	meadows, wild garlic has a	be used similarly to cultivated
	strong garlic smell, and its	garlic or onions.
	leaves are narrow and grass-	
Chickweed (Stellaria media)	A low-growing plant with small,	Can be eaten raw in salads or
· ·	star-shaped white flowers and	cooked like spinach.
	tender leaves.	·
Wood Sorrel (Oxalis spp.)	Identified by its clover-like	Leaves and flowers have a
	leaves and small, usually	lemony taste and can be added
	yellow or pink, flowers.	to salads or eaten as a trail
Nettles (Urtica dioica)	A stinging plant with serrated,	Once cooked, nettles lose their
	pointed leaves and tiny,	sting and can be used in soups,
	greenish flowers. Wear gloves	teas, or as a spinach
	when harvesting.	substitute.
Purslane (Portulaca oleracea)	A succulent plant with red	Can be eaten raw or cooked,
	stems and small, fleshy, green	and is often used in salads or
Wild Strawberries (Fragaria	Small, red berries that grow	Berries are sweet and can be
vesca)	close to the ground with	eaten raw. Leaves can be used
	trifoliate leaves and white	to make tea.
Lamb's Quarters	A tall, leafy green with a white,	Leaves can be eaten raw in
(Chenopodium album)	powdery coating on the leaves.	salads or cooked like spinach.
Acorns (Quercus spp.)	Nuts from oak trees, varying in	Must be leached of tannins
	size and shape depending on	before eating, then can be
	the species.	ground into flour or roasted.