

## Purslane (Portulaca oleracea)



A low growing, low calorie, highly nutritious succulent annual plant that can spread quickly in almost any type of soil. It does particularly well in warm, moist areas. Also known as common purslane, garden purslane, little hogweed, pusley, or wild portulaca. All parts are edible, cooked or raw. Most people tend to use young fresh plant parts in salads, but purslane may be boiled, used in stir-fries or as a thickener in soups/stews. If growing as an edible, maintain control so it doesn't spread to others' gardens.

### Identification

The leaves are succulent (fleshy). It is an annual with stems that are smooth and reddish and creep out from the center root to form a mat-like plant close to the ground. Leaves that look a lot like jade plant leaves. Small yellow star shaped blossoms, if weather has been wet enough, on hot sunny days. Flowers will produce many, many tiny black seeds with or without pollinators.

### Control Methods

Pull by hand, or digging, while plants are new and before seeds have developed and been distributed. The plant can re-root from any small part left in the garden. Purslane seeds can last in the soil for years. Do not put in compost bin because seeds will just be redistributed when you use the compost.

### Additional Information/Resources

- University of Illinois Extension The Homeowner's Column [Purslane: Weed it or Eat it?](#)
- Dane County UW Extension Horticulture Hotline [608-224-3721](tel:608-224-3721) (M-F, 9 am-12 noon, April 15 – October 31) or [horticulture@countyofdane.com](mailto:horticulture@countyofdane.com)