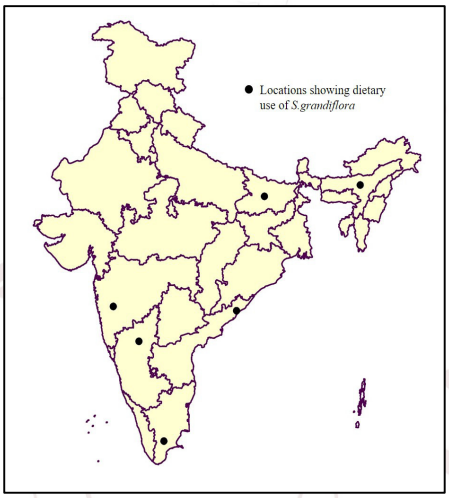
Sesbania grandiflora (L.) Pers.
Family: Fabaceae

It is a soft-wooded legume with open crown. The plant is very well known in the south of India as *Agathi*. Usually the leaves are stir-fried when they are still tender and used as an accompaniment with rice or roti. They have a bitter taste and are always cooked with grated coconut in south India. The dried leaves are also used to make tea which has medicinal properties. When the leaves are mature and old, they turn bit hard to chew and then are used as fodder. In the Konkan coast of Maharashtra, the plant is known as *Agasty* and the flowers and fruits are in regular culinary practice. It is also popular among the Palliyars of Tamil Nadu as young shoots and leaves are used as vegetable. In eastern India, whitish flowers are more popular (known as *Bokphul*), are fried and consumed in Assam and West Bengal. In Bihar, known as Basna, seeds are quite popular in tribal diet chart. *Sesbania grandifora* leaves are highly nutritious and have been shown to contain significant amounts of proteins, fat, carbohydrates, fiber, and minerals such as iron, calcium, and phosphorus. The young leaves are edible and are quite often used to supplement meals. The plant has also been reported to be a potent antidote for tobacco and smoking-related diseases.