

SPECIALITY VEGETABLES

Red Jalapeño chilli

The jalapeño ripened to red, sweeter, with moderate heat.

The red jalapeño is a jalapeño left to ripen on the plant. Fleshy and smooth, it offers moderate heat and a sweeter, rounder flavour than the green jalapeño. It is stuffed, grilled, marinated or sliced into salsas, sauces and Tex-Mex dishes.

FLAVOUR

Moderately hot, sweet, fleshy

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Availability	●	●	●	●	●	●	●	●	●	●	●	●

Indicative calendar based on our sales. Our sales team will confirm current availability.

Pack sizes

- **Loose 2 kg**

In the kitchen

- Stuffed with cheese and grilled
- In rounds marinated in vinegar
- In a salsa or a sauce

Orders and prices

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