

SPECIALITY VEGETABLES

Green Jalapeño chilli

The green jalapeño, fleshy and fresh, with a clear but controlled heat.

The green jalapeño is a medium-sized, fleshy chilli with smooth, glossy skin. Its heat is moderate and its flavour fresh and vegetal. A staple of Mexican cuisine, it is served raw in rings, marinated, grilled or stuffed, and lifts salsas, guacamole and burgers.

FLAVOUR

Moderately hot, fresh, vegetal

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

- In rounds on tacos or a burger
- Blended into a homemade guacamole
- Stuffed with fresh cheese and grilled

Orders and prices

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