

Cubanelle Pepper



The thin-walled pepper is especially suited for quick cooking and has a low water content. Best picked when yellow-green for use in roasting, stuffing, as a pizza topping, for frying, a substitute for Anaheim peppers, or in a yellow mole sauce, and is one of the traditional ingredients in sofrito.



Capsicum annuum 'Cubanelle' (70 days from transplant)

- **Use:** The cubanelle, also known as the "Cuban pepper", is a varietal of mild sweet pepper from the species *Capsicum annuum*. When unripe, it is a light, yellowish-green color, but will turn bright red if allowed to ripen.
- **Exposure/Soil:** Full sun or at least 5-6 hours of afternoon sun. Water regularly, when top 3 in. of soil is dry. Use slow release fertilizer for best results. Keep water off leaves and flowers.
- **Growth:** Grows 2-3' tall and 2-3' wide.
- **Hardiness:** Zone 9-11, Annual, houseplant.
- **Foliage:** Small, lacy leaves.
- **Flower:** Sweet Cubanelle peppers can sometimes be slightly hot, but with only a touch of heat. This 6- to 8-inch pepper is prized for its sweet, mild flesh, rich flavor, and pretty colors. They can also be left to mature and harvested when bright orange-red. In the garden, in addition to their famed taste and colors, the Cubanelle peppers are also known for their unique, imperfectly curled, wrinkled, and twisted shapes—no two seem to ever be alike.

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