

Poblano Pepper



You can grow them in a pot on your patio!

Capsicum annuum 'Poblano'

- **Use:** Beat the heat! The poblano is a very mild, heart-shaped chili perfect for stuffing (like in chile rellenos), drying or in sauces. Dried it is referred to as an Ancho pepper and is ground and used as a flavoring spice. SHU - 3,000
- **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:** Plants are 25" tall and multibranching.
- **Hardiness:** 9-11, annual, houseplant.
- **Foliage:** Small, lacy leaves.
- **Flower:** Peppers have medium-thick walls averaging 4-6" long with a wide interior. An immature poblano is dark green, almost black, ripening to green and eventually red.