

Pot-a-peño Pepper



These petite peppers may not be deadly, they still pack a decent punch. High yielding plants produce a bounty of vibrant green peppers that deliver a zesty kick to your favorite dishes. Whether sliced into salsa, stuffed with cheese, or pickled for a tangy treat, Pot-a-Peño peppers elevate every meal with their fiery flair.



Capsicum annuum 'Pot-a-peño' (Heat rating of 500-5,000 Scoville)

- **Use:** Spice up your vegetable garden with this unique cascading jalapeño pepper plant, perfect for small spaces or hanging baskets. Tons of jalapeño fruit grow under a dense canopy of small, dark green leaves. Harvest fruit green for a traditional spicy zip in any dish or allow to ripen to red for a sweet, spicy flavor.
- **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 can grow 12-14" tall and 18-20" wide.
- **Hardiness:** Zone 9-11, Annual, houseplant.
- **Foliage:** Small leaves.
- **Flower/Fruit:** High-yielding cultivar produces abundant peppers all season long. Mildly spicy flavor packs a zesty punch
- Peppers are suitable for grilling, cooking, pickling, and more

Did you know that we recycle empty pots and trays? Please bring them back! Save the Earth!