Common Name: Hot Pepper, Poblano Ancho
Botanical Name: *Capsicum annuum*

Zone: 10 – 12, annual here
Scoville Heat Units (SHU): 1,000 - 1,500
Height: 2.5’
Width: 1.5’
Habit: May need stacking
Flower: White
Foliage: Green
Fruit: Dark green -> red, 4” heart-shape
Flavor: Mildly pungent, sweet
Fragrance: Floral
Sun: Full
Soil: Water
Water: Average
Drought: Tolerant
Uses: Called Poblano when fresh, Ancho when dried. Dried, coated in whipped egg (capeado) and fried, stuffed, or in mole sauces
Harvesting: Red fruit is hotter than green.
Disease: Tobacco users, wash hands to prevent the spread of tobacco mosaic virus