**Mild Pepper Variety List**

**Arroz con Pollo (Aji Dulce)** – Perennial sweet pepper popular in Latin America and the Caribbean. Related to habanero & scotch bonnet but with a mild distinct smoky flavor. Plants can be extremely productive and grow to over 4’ tall.

**Biscayne** – Cubanelle pepper similar to banana pepper. About 6” long often used unripe light green but becomes red when fully ripe.

**Cachucha** – Small aji dulce type popular in Cuba and the Caribbean.

**California Wonder** – Standard bell pepper, starts green and becomes red when ripe.

**Criolla de Cocina** – Small red bell pepper that is extra wrinkled. Originating from Nicaragua.

**Habanada** – Floral sweetness of habanero, minus the burn.

**Marconi** (Red & Golden) – Italian pepper, 7” long tapered. Both red and “golden” varieties.

**Shishito** – 3-4” long slightly wrinkled Japanese variety that has a mild flavor and occasionally one is spicy. Often sautéed with sesame oil and then given a little salt and lemon.

**Tender Bell** – Small bell pepper from Japan that is very productive. Green unripe and red when ripe.