

No Heat Hot Peppers - 100 to 500

[HP1299-20 - Aji Dulce Pepper Seeds \(Strain 2\)](#)

90 days. Capsicum chinense. Open Pollinated. Aji Dulce Pepper. The plant produces good yields of 1 ¾" long by 1 ½" wide wrinkled hot peppers. Peppers turn from green to orange, to red when mature. The plant has green stems, light green leaves, and white flowers. Peppers have little or no heat but have the same flavor as the Habanero. A popular variety used in dishes in Central and South America.



[HP2468-10 - Cajun Belle Hot Peppers](#)

[2010 All-America Selections Winner!](#)

61 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of 3" tall by 2" wide bell peppers with a mild spicy taste. Peppers are mildy hot and turn from light green to red when mature. Just the right heat for those who want a spicy pepper that is not too hot. Excellent for salsas, salads, and stir-fry dishes. A variety from the USA. Scoville Heat Units: 100.



[SP362-10 - Felicity Sweet Peppers](#)

85 days. Capsicum annuum. (F1) The plant produces high yields of 1 oz sweet Jalapeno peppers. These Jalapeno peppers have no heat and turn from green to bright red when mature. It has the same flavor as a Jalapeno without the heat. Great fresh, pickling, and salsas. Suitable for containers. An excellent choice for home gardens.



[HP290-10 - Fooled You Jalapeno Hot Peppers](#)

85 days. Capsicum annuum. (F1) The plant produces good yields of 3 ¼" long by 1" wide Jalapeno peppers. The peppers turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. This is the first Jalapeno pepper with absolutely no heat. Excellent for salsa, hot sauce, pickling, and stir fry. An excellent choice for home gardens and farmer's markets. A variety from the USA.



[HP2323-20 - Habanada Hot Peppers](#)

90+ days. Capsicum chinense. Open Pollinated. The plant produces high yields of 2" long by 1 ¼" wide Habanero hot peppers. Peppers have no pungent, are sweet, have medium-thick flesh, and turn from creamy white to orange when mature. The plant has green stems, green leaves, and white flowers. Peppers have the Habanero flavor without the heat! Excellent pickling variety and for making hot sauce and salsa. It holds well for a long time on the plant. A heatless habanero with irresistible tropical flavor bred by Dr. Michael Mazourek of Cornell University. A variety from New York, USA.



[HP2439-20 - Nadapeno Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. Nadapeno Pepper. The plant produces high yields of 3" long Jalapeno peppers. Peppers have no heat, have thick flesh, and turn from dark green to deep red when mature. Usually used when green. The pepper has the flavor and appearance of a Jalapeno Pepper. This is an excellent choice for those who want the Jalapeno flavor but can't take the heat. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling and making salsa. This variety was developed by A. P. Whaley Seed Company. An excellent choice for home gardens. A variety from the USA.



[HP2265-10 - NuMex Garnet Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces high yields of Paprika peppers. Peppers have little to no heat and turn from green to red when they mature. Great for making Paprika powder. Excellent choice for home gardens, market growers, and open field production. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2453-10 - Roulette Habanero Hot Peppers](#)

2018 All-America Selections Winner!

90 days. Capsicum chinense. (F1) The plant produces high yields of 3" long by 1 ½" wide Habanero hot peppers. Peppers are not hot, have thick flesh, and turn from green to red when they mature. This is a sweet version of the Habanero. It has a sweet flavor with citrusy habanero flavor, but with little heat. There is just a small bit of heat that is detectable which gives it the flavor of the hot Habanero strain. The plant has green stems, green leaves, and creamy-yellow flowers. Excellent fresh, pickled, roasted, and sauteed. Suitable for home gardens and market growers. A variety from the USA. Scoville Heat Units: 100.



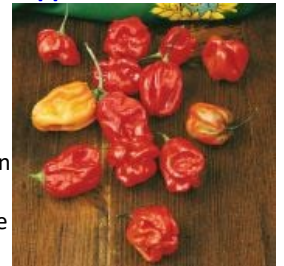
[HP2450-20 - Sweet Bonnet Hot Peppers](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 5" long by 1" wide Scotch Bonnet hot peppers. Peppers are not hot, grow upright, and turn from green to red when they mature. This is a sweet version of the hot Scotch Bonnet. It has a sweet flavor with a smoky tint like the true hot Scotch Bonnet, but with little heat. There is just a small bit of heat that is detectable which gives it the flavor of the hot Scotch Bonnet strain. The plant has green stems, green leaves, and creamy-yellow flowers. This pepper is popular in the Caribbean islands and is found in many Caribbean dishes. An excellent choice for home gardens and market growers. A variety from the Caribbean region.



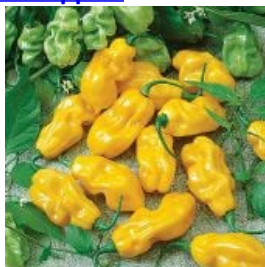
[HP1697-20 - Sweet Red Habanero Hot Peppers](#)

85 days. Capsicum chinense. Open Pollinated. The plant produces good yields of ¾" long by 1" wide sweet Habanero peppers. Peppers are sweet, not hot, and turn from light green, to orange, to red when mature. It has the same fruity flavor as Habanero peppers but without the heat. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens. A variety from the Caribbean region.



[HP2430-20 - Yellow Sweet Habanero Hot Peppers](#)

85 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 2 ½" wide wrinkled yellow Habanero peppers. Peppers have no or little heat, are crunchy, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. You can enjoy the spicy tropical flavor of a Habanero pepper without the heat! Excellent for making salsa, hot sauce, and seasoning powder. Suitable for containers, pots, patios, borders/rock gardens. A variety from the USA.



[HP2034-10 - Zavory Hot Peppers](#)

90 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ¼" long by 1 ¼" wide elongated Habanero hot peppers. Peppers have no pungent, have medium-thick flesh, and turn from green to red when mature. Peppers have loads of Habanero flavor but without the heat. Great in salsa, soups, and salads. Also great stuffed with cheese and baked. A variety from the USA. Scoville Heat Units: 100.

