



Chile de Arbol

Capsicum annuum



- Chiles de Árbol are small, thin Mexican peppers, growing to 2-3 inches long and less than a ½ inch wide. They mature to a bright, vibrant red, and are harvested and used at this stage. Chile de Árbol means “tree Chile” in Spanish, which may refer to the woody stem of the pepper.
- Very popular in Mexican cooking, with a bold, smoky flavor. Used dried or powdered. Also used to make Chile pepper wreaths, or ristras, because they keep their dark red color when dried.
- Hot heat level

[Link to Chile de Arbol Seed](#)



Pork (or Chicken) Tacos

Recipe found in: *The Official Cookbook of the Chile Pepper Institute*, page 96.

Pork (or chicken) tacos with Chile de Arbol marinade offer a spicy and flavorful twist on a classic dish. The meat is marinated in a robust blend of Chile de Arbol and spices, then grilled to perfection. Served in warm tortillas and topped with fresh garnishes like cilantro, onions, and lime, these tacos deliver a fiery kick and a burst of vibrant flavors in every bite.

[Link to The Official Cookbook of the Chile Pepper Institute](#)



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