



# NuMex Suave Red & Orange

*Capsicum chinense*



- Born from the innovative work at The Chile Pepper Institute, introducing the 'Suave' pepper, meticulously crafted to deliver the bold essence of a habanero pepper with a twist – derived from the Spanish term 'suave,' translating to 'smooth,' this pepper embodies its name by offering a unique sensorial experience.

[Link to NuMex Suave Orange](#)

[Link to NuMex Suave Red](#)



## Chicken Quesadillas

Recipe found in: *The Official Cookbook of the Chile Pepper Institute*, page 225.

These mouthwatering quesadillas serve as an ideal communal dish, inviting guests to embark on a culinary journey filled with tantalizing twists of heat and savory chicken that are bound to captivate every palate. With the flexibility to dial up or down the spice quotient, these quesadillas cater to diverse tastes, ensuring that everyone at the table finds their perfect balance of heat and flavor.

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



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