



# Orange Habanero

*Capsicum chinense*



- Originating in the Yucatan in Mexico, this heirloom pepper is commonly used for sauces and salsas.
- 2" long, bright orange, wrinkly, lantern-shaped pods.
- Very hot heat level

[Link to Orange Habanero Seed](#)



## Habanero Salsa

Recipe found in: *Red or Green: New Mexican Cuisine*, page 255

Habanero salsa is a fiery, flavorful condiment featuring the vibrant heat of habanero peppers. Blended with common ingredients like tomatoes, onions, garlic, cilantro, and lime juice, this salsa offers a perfect balance of spiciness and tanginess. Ideal for adding a kick to tacos, grilled meats, or simply enjoyed with chips, habanero salsa is a must-try for spice lovers!

[Link to Red or Green: New Mexico Cuisine](#)



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