

Galaxy Red Pepper



Packing in masses of little red fruits close to the central stem, the plants remain nice and compact so the chillies won't get knocked or damaged when you close the blinds. The glossy red fruits have a long shelf life. Measuring only around 2500 on the Scoville scale, their mild flavor makes them suitable for a wide range of everyday dishes. Productive variety from Hungary type Kapia. With indeterminate growth for indoor and outdoor cultivation.



Capsicum annuum 'Galaxy Red' (2500 Scoville heat units)

- **Use:** Tabletop pepper that can be grown in the kitchen or outdoors! These gorgeous peppers are thick-walled and big in shape and flavor. The red has a mildly sweet decadence with a hearty crunch, while the yellow has a bit of a spicy kick, which makes it perfect for stir fry. The tangerine orange pepper is irresistible to the eye and palate, with its hot taste and snappy bite. Pick your pepper, or combine them all for the most amazing salsa or stir fry.
- **Exposure/Soil:** Place your pepper plant in a location that receives at least 6-8 hours of sunlight per day. Take care to prevent the plant from drying out by watering whenever the top 2 inches of soil are dry. Harvest as soon as fruit is ripe. Fertilize every 2 months with a slow release formula to ensure optimal fruit production.
- **Growth:** Grows 1-2' tall and 1-1.5' wide.
- **Hardiness:** Zone 9-11, Annual, Houseplant.
- **Foliage:** Small, lacy leaves. NOTE: Plants do not provide a good leaf canopy, so we suggest limited trials in areas where sunscald may be an issue.
- **Flower:** The red, mildly spicy, fleshy fruits are very large (18, drooping, pointed-conical, flattened. Very good flavor. Continuous fruiting habit and high yields.

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