fromPueblo, Colorado

Pueblo Chile is specialty pepper grown only in Pueblo, Colorado where the unique growing conditions in Southeastern Colorado render some of the best chile available. Hot, dry, sunny summer days, combined with our rich soils and pure Colorado water yield some of the hottest and most flavorful chilies. Pueblo chile is a meatier and thicker pepper. Ideal for roasting and for recipes such as Rellanos that require stuffing.

Nutrition Facts

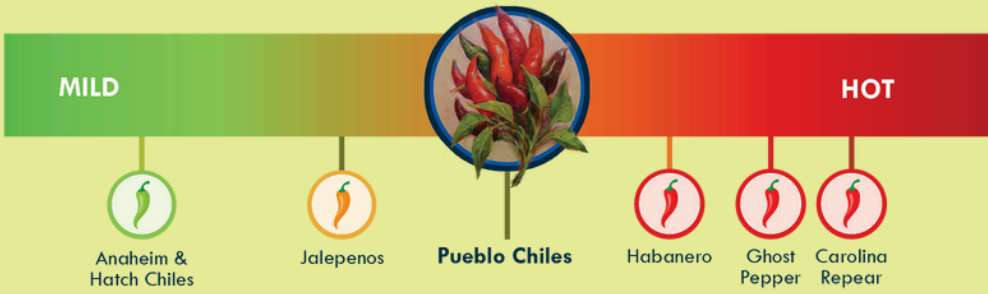
Serving Size: 0.5 cup, chopped or diced (75g)

Amount Per Serving	
Calories 30	Calories from Fat 0
	% Daily Value *
Total Fat 0.3g	**0%**
Saturated Fat **0g**	**0%**
Cholesterol 0mg	**0%**
Sodium 7mg	**0%**
Potassium 242mg	**6%**
Total Carbohydrates 7g	**2%**
Dietary Fiber 1.1g	4%
Sugars 4g	
Protein 1.4g	**2%**
Vitamin C	179%
Calcium	1%
Vitamin B6	20%
Iron	4%
Magnesium	4%
Vitamin D	0%

*Percent Daily Values are based on a 2000 calorie diet

SPICE LEVEL

Pueblo chiles can range from 5,000 to 20,000 heat units on average, comparable to moderate jalapeno peppers, and slightly warmer than cayenne peppers. Hatch chiles usually fall in the 500 to 3,000-unit range.



PRODUCT	OPTIONS
Whole Pueblo Chile	Fresh (Seasonal), Frozen
Chopped Pueblo Chile	Frozen
Mild Anaheim	Chopped Frozen, Fresh (Seasonal)
Jalapeno	Chopped Frozen, Fresh (Seasonal)
Dynamite	Chopped Frozen, Fresh (Seasonal)

COLORADO PROUD

AVAILABLE IN SEASON: Bells, Fresno, Poblano, Pueblo Poppers, Hot Anaheim, Shishito

USDA GAP CERTIFIED PRODUCERS

Chile peppers are a healthy addition to any diet, naturally

- Low in calories
- Fat free
- Cholesterol free
- Low in carbohydrates

the spice of life

PUEBLO CHILE GROWERS ASSOCIATION CERTIFIED

Ready to purchase?

sales@pueblochile.org | PuebloChile.org

ORDER PUEBLO CHILE

Interested in selling Pueblo Chile in your store or featuring it on your menu? Contact a supplier below or reach out to our wholesale representative to assist you at sales@pueblochile.org.

Wholesale Restaurant Food Distributors

OPERATION	SKU#
Sysco	SKU# 4356129
US. FOODS	SKU# 7758014
PFG Performance Food Group	PW886
What Chefs Want	SKU# 28422 6, 5lb SKU# 68422 1, 5lb
TUCCI Fresh	SKU# 87564
Shamrock Foods	SKU# 0039347

Direct from the Farm

OPERATION	CONTACT	RETAIL	WHOLESALE	FOOD SERVICE	PROCESSING
Crites Produce	Bryan Crites 719-568-2312 bryancrites24@hotmail.com	✓	✓		
DiSanti Farms	Dominic DiSanti 719-240-3715 disantifarms@gmail.com	✓	✓	✓	✓
DiTomaso Farms	Gary DiTomaso 719-240-8934 rkhund@hotmail.com	✓	✓		
Mauro Farms	Steve Mauro 719-948-3381 mfarms2001@hotmail.com	✓	✓		
Milberger Farms	Shane Milberger 719-240-1947 milbergerfarms@msn.com	✓	✓	✓	✓
Musso Farms	Carl/Rocky Musso 719-250-3642 mussochile@gmail.com	✓	✓		✓
Peppers & Petals LLC	Cheri Pullara 719-546-3137 peppersplus@socolo.net	✓			

Find other specialty products using Pueblo Chile to complete your favorite dish at pueblochile.org.