

Red Leaf



Common Culinary Name

Red leaf, red amaranth

Botanical Family & Name

Amaranthus spp.

Vegetative Description

Large, pointed round leaves with red purple center. Large green leaves with red stripes in the center.

Culinary Uses

Used like spinach. Chinese and Vietnamese use this vegetable for stir-fry and soup. Leaves with red stripes will release red color into soups and dishes when cooked.

Native Habitat & Ecology

Grows rapidly and high yielding. Hot season crop. Growth is best on well drained, light-sandy, and fertile soil. Harvest in 30-40 days.

Tasting Notes

Mild taste like Spinach

General Packaging

Sold to stores in bulk by the pound, and delivered in boxes.

Price sold in stores

Differs depending on the store. Some may sell it in bags that have already been weighed and priced. Others are picked and weighed by certain amount per pound.

