Tomatillo Farming: How to grow Tomatillo Plant From Seed

Tomatillos are emerging as lucrative commodities, boasting a tangy flavor and healthful properties that captivate global palates. Their resilience to warm weather and pests renders them low-maintenance champions in the agricultural realm. With the potential for multiple harvests throughout the season, tomatillos extend the earning window for farmers, commanding premium prices at markets and specialty stores due to their niche status.

Varieties of tomatillos exhibit diverse sizes, flavors, and maturities. Conduct thorough research to select varieties tailored to your market and climate. Ideal outlets for tomatillo sales include farmer’s markets, specialty stores, and restaurants. Tomatillo farming transcends mere vegetable cultivation; it paves the way for a sustainable and profitable future.

Tips for Growing Tomatillos

Growing Tips Tomatillos thrive in well-drained, fertile soil with a pH range of 6.0 to 7.0. Amend soil with compost or manure if necessary. Initiate tomatillo plant growth indoors approximately 6 to 8 weeks before the last frost using individual seedling trays or pots filled with quality potting mix. Upon the development of several true leaves, transplant seedlings to prepared beds, maintaining a spacing of 18 to 24 inches between plants to facilitate proper growth and air circulation.

Ensure regular watering, particularly during hot and dry spells, aiming for deep irrigation without causing

waterlogging. Apply balanced fertilizer every 4 to 6 weeks to nourish tomatillo plants. Combat weed competition by applying organic mulch around plant bases to retain moisture and suppress weed growth. As tomatillo plants grow tall and bear fruit, provide support with stakes or cages to prevent toppling.

Harvest tomatillos when husks transition from light green to papery brown, with fruits feeling firm to the touch. Handle harvested tomatillos delicately to avoid bruising and store them in a cool, well-ventilated area for up to 2 weeks.