Chef's Choice Yellow Tomato

Solanum lycopersicum 'Chef's Choice Yellow'



Chef's Choice Yellow Tomato fruit
Photo courtesy of NetPS Plant Finder

Height: 5 feet

Spread: 24 inches

Spacing: 20 inches

Sunlight:

Hardiness Zone: (annual)

Group/Class: Beefsteak-Indeterminate

Description:

A stunning disease and crack resistant variety; early to mature, this selection produces bright sunshine yellow, flattened globe shaped fruit; sweet with a citrus twist and meaty insides, ideal for soups, sauces and fresh eating

Edible Qualities

Chef's Choice Yellow Tomato is an annual vegetable plant that is typically grown for its edible qualities. It produces yellow round tomatoes (which are technically 'berries') with yellow flesh which are usually ready for picking from mid summer to early fall. This is an indeterminate variety, which means it produces fruit throughout the growing season. The tomatoes have a sweet taste and a fleshy texture.

The tomatoes are most often used in the following ways:

- Fresh Eating
- Eating When Cooked/Prepared
- Cooking
- Baking
- Sauces

Planting & Growing

Chef's Choice Yellow Tomato will grow to be about 5 feet tall at maturity, with a spread of 24 inches. When planted in rows, individual plants should be spaced approximately 20 inches apart. Because of its vigorous growth habit, it may require staking or supplemental support. This fast-growing vegetable plant is an annual, which means that it will grow for one season in your garden and then die after producing a crop.

This plant can be difficult to integrate into a landscape or flower garden, and is best grown in a designated vegetable garden. It should only be grown in full sunlight. It does best in average to evenly moist conditions, but will not tolerate standing water. It may require supplemental watering during periods of drought or extended heat. It is not particular as to soil pH, but grows best in rich soils. It is somewhat tolerant of urban pollution. Consider applying a thick mulch around the root zone over the growing season to conserve soil moisture. This is a selected variety of a species not originally from North America.

Chef's Choice Yellow Tomato is a good choice for the vegetable garden, but it is also well-suited for use in outdoor pots and containers. With its upright habit of growth, it is best suited for use as a 'thriller' in the 'spiller-thriller-filler' container combination; plant it near the center of the pot, surrounded by smaller plants and those that spill over the edges. It is even sizeable enough that it can be grown alone in a suitable container. Note that when growing plants in outdoor containers and baskets, they may require more frequent waterings than they would in the yard or garden.