



SPRING ONION AND  
WILD ARUGULA  
CHIMICHURRI

*Trefethen*

# SPRING ONION AND WILD ARUGULA CHIMICHURRI



## INGREDIENTS

¼ cup diced spring onion, white and green

¼ cup golden balsamic vinegar (red wine vinegar can be substituted)

1 teaspoon granulated sugar

½ Tablespoon kosher salt

½ cup neutral olive oil

1 Tablespoon Trefethen extra virgin olive oil

2 cup rough chopped arugula (last minute, just before plating)

Salt and black pepper to taste

## PROCEDURE

Place the onion, vinegar, sugar, and salt into a mixing bowl and mix well. Let sit at room temperature for at least one hour but up to overnight. You will be “pickling” the onions, so the longer you go, the more pickled they become. Once your onions are ready and you are ready to plate, add arugula and both oils to the onions. Mix well and adjust seasoning as desired.

## TREFETHEN WINE PAIRING

*Winery Chef Chris Kennedy suggests pairing our Spring Onion and Wild Arugula Chimichurri with our 2020 Cabernet Sauvignon. This rustic version of chimichurri is delicate yet bold and can transition almost any food to pair beautifully with our Cabernet Sauvignon. Use this as a sauce for grilled meats, roasted fish, and even grilled vegetables.*