Arugula: The Versatile Green





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Tozer's arugula breeding program began in the late 1990s and triumphed in 2004 with the introduction of Voyager. Tozer has continued to release improved arugula types with better agronomic, post-harvest and consumer appeal characteristics. The latest varieties have improved mildew tolerance, reduced bolting, better vigor and extended shelf life.

Read about our varieties below.

Voyager

Voyager was the first wild type to be commercially replicated It is more vigorous, uniform, and upright than standard varieties. It is slow bolting with dark-green, thick leaves.



Red Dragon*

Red Dragon is a completely new wild variety with striking red leaf veins and a great spicy wild rock flavor.



Wildfire®

Fireworks

Surrey

Apollo TZ 4194

Athena TZ 1441

tolerance makes it ideal for main season and autumn















Aphrodite TZ 3191

Aphrodite is a new mildew tolerant wild type. It has a similar speed to Voyager and good leaf shape.



Ares TZ 1138

Ares is a new mildew tolerant wild variety. It is slow bolting with decent growing speed. This variety has a similar leaf shape to Voyager with a stronger color.



Click Here to Learn More About Arugula Varieties

Breeder Spotlight: Dr. Jamie Claxton



Jamie graduated from the University of Nottingham in 1992 with a degree in Plant Science before spending three years at the University of Bath completing his PhD in Plant Pathology. He is currently the Director of Plant Breeding at Tozer, having worked with us as a breeder for the last 20 **years. Jamie's main breeding programs are arugula,** cilantro, kale, Kalettes, leeks, pumpkins, squash and runner beans.

Jamie lives in Woking, Surrey, UK with his wife Samantha, two kids Harry and Isabelle, cat Buster and bearded dragon George! In his free time, Jamie enjoys an eclectic mix of hiking, roller coasters, good beer (his wife works in brewing) and of course, indulging his passion for plants!



Arugula Salad with Walnuts, Blue Cheese, and Cranberries

Servings: 2 Prep Time: 10 minutes

<u>Ingredients</u>

1/4 cup chopped walnuts1/4 cup blue cheese crumbled1/4 cup dried cranberries4 cups arugula

Dressing

- 1 tablespoon red wine vinegar
- 1 tablespoon sherry wine vinegar
- 1 teaspoon dijon mustard
- 1/4 cup extra-virgin olive oil

Instructions

Put all ingredients for the dressing in a bowl and mix until the mixture has emulsified. Place arugula in a mixing bowl and pour the dressing mixture down the side of the bowl. Gently toss. Divide arugula into two separate plates and top with remaining ingredients walnuts, blue cheese, and cranberries.

See full recipe here: https://www.pickledplum.com/arugula-salad-healthy-recipe/