

Chives & Green Onions

What's the difference between these two alliums?!

THE ALLIUM FAMILY

Turns out, chives and green onions (aka scallions) are both members of the *allium* family. *Alliums* also include full-sized onions, shallots, leeks and garlic.

CHIVES

Chives are typically used as an herb, and their thin, dark green stalks have a mild but distinct flavor. Because of their delicate stalks and mild taste, chives are best eaten raw or cooked for a very short time. Overcooking the tender chives will weaken their oniony flavor. This means they are best suited for garnishing dishes at the end, or adding raw to salads and dips.

GREEN ONIONS

Green Onions are also known as scallions. The term 'green' doesn't refer specifically to their color, but to the fact that they are harvested when they are 'green', or immature. That's right, green onions are actually large onions pulled from the ground before they develop bulbs!

Because they are true young onions, their flavor is stronger than chives and their firmer texture allows them to withstand more cooking time. Green onions can be eaten raw, and their green tips have a similar texture to chives. The white end of green onions have a stronger oniony flavor and can be used in the same way a yellow or white onion would.



CAN YOU SUBSTITUTE?

Yes! Use this as a general rule of thumb:

1 TBSP finely chopped green end of a green onion = 1 TBSP chopped chives

1 medium green onion = 2 to 3 TBSP finely chopped chives

Note: when subbing chives for green onions, add them right before serving to preserve their flavor!



USE CHIVES IN... DIJON-CHIVE DRESSING

Recipe courtesy of Flavorful Eats

Ingredients

1/3 cup olive oil
1/4 cup rice vinegar
2 tbsp chopped fresh chives
1 tbsp Dijon mustard
1/4 tsp pepper

Directions

Add all the ingredients to a medium bowl. Use a whisk to combine everything nicely. Serve or refrigerate for later. Stir before serving.

USE GREEN ONIONS IN... COWBOY CAVIAR

Recipe courtesy of Sonja and Alex Overhiser

Serves 8

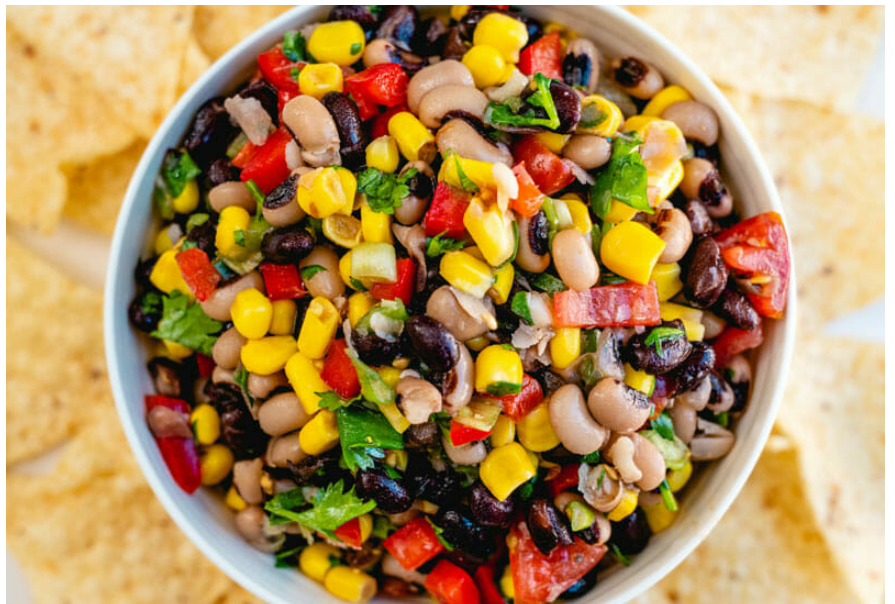
Ingredients

For the vegetables:

2 15-ounce cans black eyed peas
1 15-ounce can black beans
1 15-ounce can corn
1 red bell pepper
1 cup cherry tomatoes
3 green onions
1 medium jalapeno, seeded (optional)
½ cup chopped cilantro

For the dressing:

2 tbsp lime juice
4 tbsp apple cider vinegar
1 tbsp sugar
½ tsp garlic powder
½ tsp cumin
1 tsp oregano
4 tbsp olive oil



Directions

1. Drain and rinse the beans and corn.
2. Dice the bell pepper. Chop the cherry tomatoes. Thinly slice the green onions. Seed and dice the jalapeno pepper. Chop the cilantro.
3. Add all the vegetables and beans to a bowl.
4. In a medium bowl, whisk together the vinegar, sugar, garlic powder, and cumin. Gradually whisk in the olive oil. Pour the dressing over the vegetables and mix to combine.
5. Eat immediately, or refrigerate until serving (it tastes even better after allowing to marinate 30 minutes or longer).