

## Green Onions vs. Scallions vs. Spring Onions vs. Chives: What's the Difference?

### The Quick Answer

**Scallions & Green Onions:** Technically the same thing in most grocery stores. They have a mild, fresh flavor and are your go-to for salads, garnishes, and stir-fries.

**Spring Onions:** Have a more developed, sweeter, and stronger-flavored bulb. Best for grilling, roasting, or recipes where you want a more pronounced onion taste.

**Chives:** The most delicate, with a subtle garlicky flavor. They are best used as a fresh garnish and should not be cooked for long. Onion chopper.

### The Detailed Breakdown

**Scallions & Green Onions (*in some countries*):** In everyday cooking, these terms are used interchangeably. Don't stress about the difference at the store.

**Appearance:** Long, straight green tops with small, straight white ends (no bulb).



**Flavor:** Crisp, mild, and slightly peppery.

#### **Best Uses:**

- Raw in salads, salsas, and garnishes
- Stir-fries and fried rice
- Topping for tacos, soups, and baked potatoes

### **Spring Onions (*Green Onions in some countries*): The Bold & Sweet One**

**Appearance:** Look for a small, but definite, rounded bulb at the base.



**Flavor:** Stronger, sweeter, and more pungent than scallions due to being harvested later.

**Best Uses:**

- Grilling or roasting (the bulb caramelizes beautifully)
- Soups and stews where they can hold their own
- Sautéed as a flavorful base for dishes

**Chives:** The Delicate Garnish - Herb garden

**Appearance:** Thin, hollow, grass-like green stems. They do not have a bulb.



**Flavor:** A mild, subtle onion flavor with a hint of garlic. Their flavor is very delicate and is destroyed by prolonged cooking.

**Best Uses:**

- A fresh finishing garnish for deviled eggs, soups, and potatoes
- Mixed into soft cheeses, dips, and compound butters
- Sprinkled over finished seafood or chicken dishes