10 Ideas for Using Scallions

Scallions or green onions are a spring favorite. Both the greens and the white part can be eaten. Store, rinsed and bagged in the refrigerator for up to 5 days. Enjoy raw or cooked.

- Roast them! Drizzle whole scallions in oil and roast at 400° for 15 minutes or until the edges begin to brown.
- Use chopped greens as a topping for stir fries, tacos, soups and chili.
- Add minced scallions to homemade salad dressing for additional flavor.
- Add chopped scallions to a cold salad, like tabbouleh.
- Wrap lower stems (white and some of the greens) with ham and cream cheese for an appetizer.
- Toss the scallions with oil or marinade and grill.
- Sprinkle chopped scallions on a pizza before you cook it.
- Make a compound butter with minced scallions.
- Cook chopped whites of a scallion into potato pancakes and top them with sour cream and the chopped greens.
- Add chopped scallions to omelets, scrambled eggs or frittatas.