

HOW TO REGROW GREEN ONIONS

Did you know you can easily grow herbs from scraps? This activity sheet will show you how to resprout green onions (also known as scallions or chives) using items you already have in your kitchen, so you can have fresh herbs to brighten up your cooking.

Supplies

- Ends of green onions with roots
- Rubber band or twist tie
- Cup or glass jar
- Filtered water (see tips)
- Scissors
- Planter (optional)
- Potting soil (optional)

Instructions

1. Save the ends of your green onions.

Leave at least 3 inches (~7.5 cm) of the plant above the roots so the stalk can lean against the walls of the container you put it in. Green onions from the store usually have a rubber band or twist tie around the stalks. Reuse the rubber band or tie to keep the stalks together and supported as they grow.

2. Put the green onion ends into a cup or jar of filtered water.

Room temperature filtered water works best for plants. Roots are very sensitive, so very hot or cold water can damage the roots. If you don't have filtered water, you can also boil tap water to purify it and cool it to room temperature before you use it. Another method is to leave tap water uncovered overnight so the chlorine evaporates.

Using a glass container lets you see the roots growing, but a mug will still do the trick. You can start out with a short, narrow container and switch to a glass with taller sides as the stalks grow. Fill the container with enough water to cover the roots, but don't submerge the whole stalk. 1 ½ inches (3.8 cm) of water is a good measure.

Did you know you can resprout other herbs and veggies? Green onions are simple, but so are other herbs like oregano, basil, mint, or even veggies like celery, lettuce, and many others. Check out this [informational guide](#) if you want to learn more.



3. Watch the green onions grow.

Place the jar of green onions near a sunny window. Green onions grow super fast! Even within a day, you will see the stalk and roots growing noticeably. Within a week or less, you will have fresh green onions whenever you need them. Snip off the tops of stalks with scissors to garnish your dishes.

4. Refresh the water frequently.

Replace the water every day or two, when you see it getting cloudy. This will prevent mold from growing. The green onions will last a couple of weeks or so in water before they need nutrients from soil to keep growing. When the roots grow longer than 2 inches, the stalks are ready to plant in soil if you'd like to keep them around for longer.



Optional steps

5. Plant the stalks in soil.

Green onions grow faster in soil than in water, so this is a good option if you already have potting soil and a planter on hand. Fill your pot $\frac{3}{4}$ of the way full with potting soil. Wet this soil before planting the green onions.

Separate the stalks by removing the rubber band or bead tie. With your finger or the end of a pencil or pen, make a hole ~2 inches (5 cm) deep. You may have to trim the tops of the green onions if they are too long to handle while you plant them. Gently place one green onion stalk into the hole and pack soil around it.

Repeat with the other stalks. Leave about an inch (2.5 cm) in between each stalk so the roots have room to grow. Fill the rest of the planter with soil and firmly press soil around the stalks to stabilize them. Generously water what you've just planted and let the excess water drain.



6. Maintain your new green onion plant.

Find a sunny window to put your green onions near. Herbs like a lot of bright light. Water the plant when the soil feels dry to the touch, about every 3-4 days. Don't over water. Soggy soil can lead to mold, but otherwise green onions are low maintenance plants.