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## Ways to Use Chives

**BREAKFAST**

Scramble eggs with chives and a little cream cheese whisked in, or sprinkle chives over smoked salmon and cream cheese on whole grain toast.

**BLENDED**

Whip up a creamy dip with chives, goat or feta cheese, Greek yogurt and a dash of black or cayenne pepper.

**SOUP OR STEW**

Enhance the flavor and presentation by garnishing any bowl of soup with chopped chives right before serving.

**COMBINATION**

A topping of chopped chives is a simple way to add subtle onion flavor to rice and beans, poultry and pasta or lackluster frozen or canned vegetables.

**SANDWICH OR WRAP**

Use that creamy chive dip as a layer on your sandwich or veggie wrap.

**SALAD**

Toss chives into the bowl of greens or shredded slaw. Mix into chicken, tuna, bean, tofu or egg salad.

**COOKED**

Bake any type of fish with chives and lemon, save some to sprinkle fresh before serving.

