Recipes



Fresh Chive Pesto

by Rinku Bhattacharya, Spice Chronicles

Ingredients

- 3 cups chopped chives
- 2 cloves garlic
- ¼ cup blanched whole nuts (almonds, pine nuts, or cashews work well)
- ¼ cup olive oil
- 1 teaspoon salt
- water, as needed

Instructions

1. Put chives, garlic, nuts, oil, and salt into a blender or food processer.
2. Pulse a few times, then add 3 tablespoons of water.
3. Continue blending, pausing regularly to scrape down the sides and add more water as needed until it reaches your desired consistency.

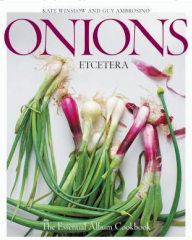
Healthy Chives Recipes

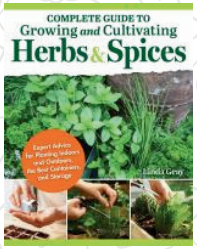


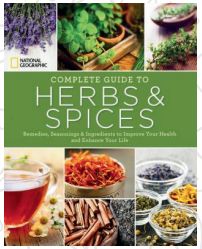
eatingwell.com/search?q=chives

Books

Find these titles in our catalog at sccld.org







Onions Etcetera by Kate Winslow

Complete Guide to Growing and Cultivating Herbs and Spices
by Linda Gray

National Geographic Complete Guide to Herbs & Spices
by Nancy Hajeski

Herbs by Stephanie Mahon

The Spice & Herb Bible by Ian Hemphill

The Complete Book of Garlic by Ted Meredith

The Culinary Herbal by Susan Belsinger

Help & Tips

US Master Gardeners of Santa Clara County
ucanr.edu/site/uc-master-gardeners-santa-clara-county

Growing Chives from Seeds or Bulbs: A Complete Beginner's Guide
azurefarmlife.com/farm-blog/growing-chives-from-seed

COMMON CHIVES



Gilroy Library Seed Kit | November 2025

santa clara county library district

with Joan Cloutier, UCCE Master Gardener Volunteer

COMMON CHIVES

- Chives are believed to have originated from China over 5,000 years ago, where they were used in Chinese traditional medicine.
- Chives are part of the allium family and are closely related to garlic and onions.
- The entire chive plant is edible, including its flowers, leaves, and bulbs.
- Chives' naturally-occurring sulfur compounds deter pests, while their flowers attract pollinators.
- There are two main types of chives: common chives or onion chives, which taste mildly like onions; and garlic chives, which taste mildly like garlic.

HOW TO GROW CHIVES



1 PREPARE THE SOIL

Chives can be planted year-round in Santa Clara County, indoors in bright light or outdoors with partial to full sun. Loosen the soil about 6-8" and remove any weeds and debris.

2 PLANT THE SEEDS

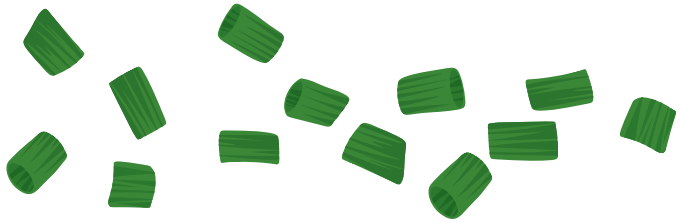
Sprinkle the seeds over the soil, and lightly cover with about 1/4" of soil, patting it down to ensure good contact. Gently water the soil until wet. Continue watering daily, keeping the soil wet until sprouts appear, around 1-2 weeks after planting.

3 THIN THE SPROUTS

Once sprouts grow to about 1-2 inches, you will need to thin them to give them enough room to grow. Use scissors to cut the smallest sprouts, leaving at least 6-8" between each remaining sprout. Stop watering daily. Instead, water thoroughly when the soil is dry.

4 HARVEST THE CHIVES

Chives can be harvested once they reach 7-10" in height, around 80-90 days after planting. Use scissors to cut the chives 2" above the base of the leaves. Harvest sparingly in the first year, and don't harvest the whole plant at once.



Keep your furry family members safe!

Chives are part of the allium family, which is toxic to cats, dogs, horses, and possibly other animals.

