

## Quick-Pickled Scallions - Zesty, Tangy, and Ready in Minutes

### Quick-Pickled Scallions Recipe



**TIME**  
**10 min**

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**ChefManiac**

#### INGREDIENTS

- 1 bunch fresh scallions (green onions)
- 1 cup rice vinegar
- $\frac{1}{2}$  cup water
- 2 tablespoons sugar
- 1 tablespoon salt
- 1 teaspoon black peppercorns
- 1 teaspoon mustard seeds
- 1 teaspoon red pepper flakes

#### DIRECTIONS

- 1.** Prep the Scallions: Trim off root ends and any wilted or dry tops. Slice the scallions in half if needed to fit into your jar.
- 2.** Make the Brine: In a small saucepan, combine:
- 3.** Rice vinegar
- 4.** Water
- 5.** Sugar
- 6.** Salt
- 7.** Peppercorns
- 8.** Mustard seeds
- 9.** Red pepper flakes
- 10.** Bring to a gentle boil, stirring until the sugar and salt dissolve completely.
- 11.** Jar the Scallions: Pack the cleaned scallions tightly into a clean glass jar. Carefully pour the hot vinegar brine over the scallions, making sure they are fully submerged.
- 12.** Cool and Chill: Let the jar cool at room temperature. Once cooled, seal with a lid and refrigerate for at least 2 hours - though the flavor improves after 24 hours.
- 13.** Serve: Use as a garnish for sandwiches, salads, rice bowls, or even alongside rich dishes like Cajun Chicken Sausage Gumbo.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/quick-pickled-scallions-zesty-tangy-and-ready-in-minutes/>