

## Prep - Jalapeno Rounds

### Shelf Life:

1 Day

### Ingredient & Equipment

#### Checklist:

- Jalapeno Peppers
- Sanitized Paring Knife
- Sanitized Cutting Board

1. Remove the end with the stem so that the maximum diameter is 1".
2. Cut across the cucumber in 1/4" wide slices.
3. De-seed the jalapeno rounds by removing the seeds and the placenta.

Clean and Reset