

GREEN ONIONS - CHOPPED

7/12/2022

Yield: As Needed

Shelf Life: 24 Hours

Equipment: Green cutting board, chef's knife, 1/6 pan with lid

Ingredients

As Needed Green Onions

Procedure

1. Remove any limp, browned, or slimy pieces.
2. Cut across the onions to yield 1/8" - 1/16" wide slices.
NOTE: The entire green onion from tip to root bulb is to be used.
3. Store refrigerated in a 1/6 pan with a lid.
4. Label, Date, and Rotate.

C: Dark, vibrant, opaque green; No white or gray; No discoloration on cut edges

T: 1/8" - 1/16" cut; Not flat; Moist, yet not watered out; Not slimy

F/A: Strong, pungent onion with an aromatic herb quality

HR: 1/6 pan; Refrigerated

SL: 24 hours