

Prep - Lime Wedges (200 count)

Shelf Life:

1 Day

Ingredient & Equipment**Checklist:**

- Limes
- Sanitized Paring Knife
- Sanitized Cutting Board

1. Cut off the stem end of the lime to slightly expose the flesh.
2. Cut the lime in half lengthwise.
3. Cut a slit across the center of each lime half.
4. Cut each lime half lengthwise into 4 wedges.

Time Saver: Because you have already cut a slit across the entire width of the lime half, you will not need to do so on each individual wedge.

Clean and Reset