

Prep - Orange Slices (113 count)

Shelf Life:

1 Day

Ingredient & Equipment

Checklist:

- Oranges
- Sanitized Paring Knife
- Sanitized Cutting Board

1. Cut off both ends of the orange to slightly expose the flesh.
2. Cut each orange in half lengthwise (through the stem).
3. Cut a slit lengthwise along the center of each orange half.
4. Slice across each orange half in 1/4" wide slices.

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

Clean and Reset