



## INSTRUCTION CARD - SLICING ONION

### INGREDIENTS:

1 onion

### UTENSILS:

Chopping board

Knife

### METHOD:

1. Remove any loose papery pieces of skin and peel the onion.
2. Holding the knife in your dominant hand and the onion in the other hand on the chopping board, cut the top off the onion, but leave the roots intact.
3. Carefully slice the onion in halves lengthways. Place the flat cut edge of one onion half on the chopping board with root end facing left (if right handed).
4. Keeping hold of the root end of the onion and with the knife tip on the chopping board, cut across the onion (top side of the chopping board to bottom) to produce crescent (half-moon) shaped slices.
5. Repeat at even intervals (each cut should be around 0.5 to 1cm apart depending how thick you would like your onion slices) stopping when you reach the root.
6. Repeat the process with the other half of the onion.
7. Cook your sliced onion as desired.



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