

Homemade Croutons Recipe


Turn day-old bread into crunchy homemade croutons! Toss these oven-baked garlic croutons over a Caesar salad or snack on them by the handful.



Author: Natasha Kravchuk **Servings:** 16 people (makes 6 cups croutons) **Calories:** 89
Prep Time: 5 mins **Cook Time:** 20 mins **Total Time:** 25 mins



Ingredients

- 12 oz crusty bread loaf
- 1/4 cup extra virgin olive oil
- 1 tsp Italian seasoning 
- 1 tsp garlic powder, or 2 garlic cloves, minced
- 1/4 tsp fine sea salt
- 1/4 tsp freshly ground black pepper

Instructions

1. In a small dish, add oil and seasonings. Stir to combine then set aside and let the flavors infuse into the oil while you chop your bread.
2. You can either tear your bread into rustic-shaped croutons or cut your bread with a serrated knife into 3/4" cubes. Keep the crusts on as they add variety and great crunch to these croutons. Transfer to a large mixing bowl.
3. Drizzle the seasoned olive oil over your chopped bread and toss until bread crumbs have an even coating of oil.
4. Spread the bread in a single layer on a rimmed baking sheet and bake at 375°F for 15-20 minutes, or until crisp, stirring halfway for even browning. Bake time will vary depending on the size of your croutons and the type of bread used, so bake until crunchy and fully dried out.
5. To store, cool to room temperature then transfer to a large zip-top bag or an airtight container. Store at room temperature for up to 2 weeks.

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