

Croutons

4-6 Cups

- 1 loaf of bread (*about 340 g*), cut into 19-mm cubes
- 60 ml cup olive oil
- 2 tsp Italian seasoning, homemade or store-bought
- 1 tsp garlic powder
- $\frac{3}{4}$ tsp fine sea salt
- $\frac{1}{2}$ tsp black pepper



1. Preheat oven to **190°C**. Line a large baking sheet with parchment paper; set aside.
2. In a large bowl, evenly drizzle the **olive oil** over the bread chunks.
3. Then evenly sprinkle the **Italian seasoning, garlic powder, salt and pepper** over the bread. Toss gently until well-combined.
4. Spread the bread cubes out in a single layer on a baking sheet.
5. Bake until golden, turning once halfway through cooking to brown all sides of the croutons. Cooking time will depend on the thickness of the cubes, so watch to be sure that they do not burn. (**Between 15-20 minutes**)
6. Remove from oven, and let cool completely. Use immediately, or store in an air-tight container for up to 1 week.