

HOMEMADE CROUTONS

Serves: 4 cups | Preparation: 15 minutes | Total: 30 minutes

Difficulty: Easy



INGREDIENTS

- 4 heaping cups bread, cut into small cubes
- 2 tablespoons oil
- 1 teaspoon Italian seasoning
- ¼ teaspoon garlic powder
- Salt and pepper, to taste

INSTRUCTIONS

1. Preheat oven to 375 F.
2. Place bread on a baking sheet lined with parchment paper. Sprinkle oil, Italian seasoning, garlic powder, salt, and pepper over bread.
3. Toss bread until coated, then arrange in an even layer on the baking sheet.
4. Bake for 12–15 minutes, or until bread is golden, flipping every 5 minutes.

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Adapted from chelseasmessyapron.com