

# Easy Italian Style Croutons



Ready in **30 minutes**

Serves **Several salads and or soups!**

## Ingredients

- 8 - 10 slices of your favorite bread - use whole grain, multi-grain, ezeikel, or other minimally processed breads for best nutritional value (I always make croutons when loaves of bread have been in the bread cupboard too long or we have buns that need to be used up.)
- ¼ Cup cold pressed extra virgin olive oil (a super food!)
- 1 - 2 Tbsps Italian Seasoning
- 1 - 2 tsps freshly ground salt and pepper

## Preparation

1. Preheat oven to 325 degrees
2. Cut your bread into cubes
3. Place bread cubes with olive oil and seasoning into a bowl and toss until cubes are well coated with oil and seasoning
4. Place onto an oiled or parchment lined baking sheet and bake for 25 - 30 mins or until golden brown.
5. Top on your favorite salad or soup and enjoy!

## Tips

This is a great recipe to use up bread products that are going stale. You can mix different breads and try different seasonings.