

# BEYOND HUNGER

## HOMEMADE CROUTONS

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*Homemade croutons are not only simple and easy to make, but they are also a great use of your leftover bread! These are the perfect addition on top of a salad or in a soup and can be customized with any seasonings you prefer.*

**Yield:** 4-6 cups

### Ingredients:

- 1 loaf of **bread** (about 12 ounces), cut into ¾-inch cubes
- ¼ cup **olive oil**
- 2 tsp **Italian seasoning**
- 1 tsp **garlic powder**
- ¾ tsp **salt**
- ½ tsp **ground black pepper**

### Instructions:

1. Preheat the oven to 375 degrees Fahrenheit. Line a large baking sheet with aluminum foil and set aside.
2. In a large bowl, evenly drizzle the olive oil over the bread chunks. Then evenly sprinkle the Italian seasoning, garlic powder, salt, and pepper over the bread. Toss gently until well combined.
3. Spread the bread cubes out in a single layer on the baking sheet. Bake in the oven for 15-20 minutes or until golden brown, turning once halfway through cooking to ensure all sides are browned.
4. Remove from oven and let cool completely. Use immediately or store in an air-tight container for up to 1 week. Enjoy!

**Per Serving:** Calories 235, Protein 5.2 g, Saturated Fat 1.8 g, Sodium 569.6 mg, Fiber 1.9 g, Sugars 3.3 g

This recipe was adapted from [www.gimmesomeoven.com](http://www.gimmesomeoven.com).