



WASTELESS
recipes

Croutons

Kitchen Scrap: Stale bread

Yield: 3 cups Prep time: 20 min Cook time: 10 min

Ingredients

- 2 cloves garlic, crushed
- 1 teaspoon Italian seasoning
- 1/4 teaspoon salt
- 1/4 cup canola oil
- 9 slices stale bread

Adapted from USU Extension - Meghan Adair & Carrie Durward

Directions

1. Preheat oven to 350°F.
2. In a small bowl or jar, mix together the garlic, herbs, salt, and canola oil. Let the mixture stand for 15-30 minutes so the garlic flavor can diffuse.
3. Slice stale bread into bite-size cubes (about 3 cups) and place into a bag.
4. Drizzle the oil mixture over bread cubes and shake bag to coat thoroughly.
5. Spread bread cubes apart on a baking sheet and cook for about 8-12 minutes, flipping halfway. They will continue baking while on the pan, so remove when lightly golden.
6. Let the croutons cool, then store them in an airtight container or plastic bag for up to two weeks!

Notes:

If the bread isn't stale, leave it out overnight.