



**SAVE  MORE**  
**THAN FOOD**  
MAKE A DIFFERENCE

# HOMEMADE CROUTONS



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## FOOD SAVING HACKS

This recipe is versatile and great for using herbs, seasonings, hard cheeses and spices you have on hand to create unique flavors for this crunchy topper!

### INGREDIENTS



**4 cups**  
of leftover bread, cut into  
½-inch cubes (about ½ of a  
standard homemade loaf  
or baguette)



**3 tbsp**  
olive oil or  
melted butter



**½ tsp**  
salt



**½ tsp**  
garlic powder



**½ tsp**  
onion powder



**½ tsp**  
dried Italian  
seasoning

### INSTRUCTIONS

1. Preheat oven to 375°F
2. Cut bread into cubes (about ½-inch pieces), and place in a large bowl.
3. Drizzle with oil or butter and toss to coat.
4. Season with salt, garlic powder, onion powder and Italian seasoning. Toss again.
5. Spread evenly on a baking sheet in a single layer.
6. Bake for 15-20 minutes, tossing halfway, until golden brown and crispy.
7. Cool and store in an airtight container for up to a week.

**SAVE MORE THAN FOOD!** Have less than 4 cups of leftover bread?  
No problem! Use what you have and adjust the seasonings to taste.