

Restaurant-Style Croutons

Preheat oven to 425°F

4 C bread cubes

½ tsp sweet basil

¼ tsp onion powder

½ tsp salt

¼ tsp garlic powder

To taste: Black pepper (go easy on this)

¼ tsp paprika

1 Tbsp acceptable oil

You can use any bread for this. If you use dried or stale bread, you will need to alter the baking time, as this recipe is for freshly made bread or rolls cut into cubes. Place bread cubes in a 9" x 13" baking pan and sprinkle dry spices over the bread cubes. Drizzle 1 Tbsp oil over bread cubes and bake at 425°F for 10 minutes. Remove from oven and stir. Return to oven and bake until completely toasted—about 20 minutes for fresh bread cubes.

If you are watching your weight you can omit the oil. If your spices do not adhere to the bread without oil, you can lightly spray the bread cubes with a spritz of water which will help the spices adhere to the bread cubes. This may lengthen the baking time just a bit. If you have a love of other spices, you can use whatever you like. This is a general crouton recipe that we love.



From the Author

It's easy to make gluten-free, dairy-free, allergen-free croutons and they are such a nice addition to salads and some soups.

These croutons can be made for any rotation day. Just use the bread or rolls from a given day.



For example to have croutons for Day 1, use the rolls made with garfava and tapioca flours. To have croutons for Day 2, use rolls made from rice and millet flours.