



Homemade Croutons



Ingredients

Chef John

Allrecipes

- 1/2 cup olive oil
- 4 cloves garlic, finely minced
- 1 loaf Bread, cut into 1/2 inch cubes
- 1/2 tsp. Italian seasoning
- 1/2 tsp. Paprika
- 1/2 tsp. fresh ground pepper
- 1/2 tsp. salt
- Pinch of cayenne pepper



Directions

1. Preheat oven to 300 and line a baking sheet with parchment
2. Stir the olive oil and garlic together and let sit for 3 hours to infused flavors and strain
3. Toss the cubes in the oil mixtures and add the spices and spread out in a single layer on the baking sheet.
4. Bake in the oven for 15 minutes. Turn and bake again if needed.

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



Homemade Croutons



Ingredients

Chef John

Allrecipes

- 1/2 cup olive oil
- 4 cloves garlic, finely minced
- 1 loaf Bread, cut into 1/2 inch cubes
- 1/2 tsp. Italian seasoning
- 1/2 tsp. Paprika
- 1/2 tsp. fresh ground pepper
- 1/2 tsp. salt
- Pinch of cayenne pepper



Directions

1. Preheat oven to 300 and line a baking sheet with parchment
2. Stir the olive oil and garlic together and let sit for 3 hours to infused flavors and strain
3. Toss the cubes in the oil mixtures and add the spices and spread out in a single layer on the baking sheet.
4. Bake in the oven for 15 minutes. Turn and bake again if needed.

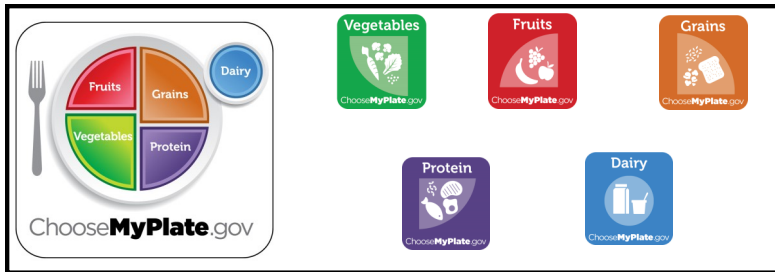
Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



Fast Facts



Featured Food Groups



Nutrition Facts



Cooking Tips



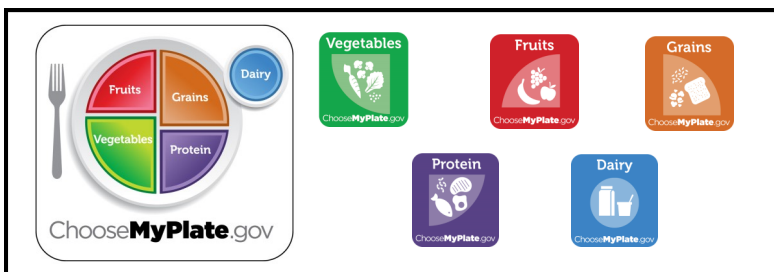
Second Harvest is an equal opportunity provider.



Fast Facts



Featured Food Groups



Nutrition Facts



Cooking Tips



Second Harvest is an equal opportunity provider.