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Olive on Tap Simple Home-Made Croutons

Simple, healthy whole-grain croutons made from rustic bread, olive oil and a little seasoning.

INGREDIENTS: 1/2 pound rustic whole-grain bread, cut into 1-inch cubes
* 1 tablespoon **Olive on Tap Garlic or Basil Olive Oil**
1/2 teaspoon **Olive on Tap Sicilian Blend Seasoning** * 1/4 teaspoon
garlic powder * 1/4 teaspoon salt * 1/8 teaspoon fresh cracked pepper

Preheat oven to 350 degrees F. Lightly coat a large rimmed baking sheet with cooking spray. Toss bread, oil, herbs, garlic powder and salt in a large bowl until evenly moist and the herbs are evenly distributed. Spread the bread cubes out onto the prepared baking sheet. Transfer to the oven and bake, stirring once until the croutons are crispy on the outside and starting to brown, 16 to 18 minutes total. Cool before serving.

Optional: Fresh Croutons NOT baked are fantastic also. Just let them air dry as you finish the salad and dinner.