

Croutons



Ingredients:

- 6 slices day old whole grain bread, cut into bite-sized cubes
- 1 tablespoon of your favorite dried herb (thyme, rosemary, dill, basil)
- 1 tablespoon garlic powder
- 1 teaspoon salt
- Cooking spray, olive oil or butter flavor
- Black pepper to taste
- 2 ounces Parmesan cheese, grated (optional)

Directions:

1. Preheat the oven to 350 F. Spray a baking sheet with cooking spray.
2. Place the cubes of bread into a bowl. Spray the bread with cooking spray. Add the herbs, garlic, salt and cheese.
3. Place the bread cubes onto the baking sheet in a single layer. Bake for 15 minutes.
4. Turn the bread cubes, spray with a light layer of cooking spray and bake for 15 minutes or until cubes are golden brown.
5. Cool before serving with salad or soup.

Makes 12 servings.



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