Croutons

Ingredients:

4 cups bread cubes (from day-old bread preferably crusty)

3 tablespoons olive oil or melted butter

1 teaspoon garlic powder

1 teaspoon dried herbs (thyme, oregano or Italian seasoning)

Salt and pepper to taste

1. Preheat your oven to 190 degrees C (375 degrees F).
2. Line a baking sheet with parchment paper or aluminium foil.
3. Cut the day old bread into cubes, about 1 inch in size.
4. In a large bowl toss the bread cubes with olive oil or melted butter until evenly coated.
5. Sprinkle the garlic powder, dried herbs, salt and pepper over the bread cubes and toss again to coat evenly.
6. Spread the seasoned bread cubes in a single layer on the prepared baking sheet. Bake in the preheated oven for 10-15 minutes or until the croutons are golden brown and crisp, stirring occasionally to ensure even browning.
7. Once the croutons are done remove them from the oven and let them cool completely on the baking sheet. Once cooled, store them in an airtight container at room temperature for unto a week.
8. Serve them with soups or salads.