



Sourdough Croutons

Ingredients:

- 1 large slice sourdough bread
- 1 1/2 tablespoons olive oil
- 2 tablespoons grated Parmesan cheese
- 1/4 teaspoon garlic powder
- 1/4 teaspoon Italian seasoning
- Pinch of salt

Directions:

1. Preheat the oven to 375°F.
2. Cut sourdough bread into 1/2-inch cubes.
3. Add bread to a medium bowl. Drizzle olive oil on top and stir until well coated.
4. Add cheese, garlic powder, Italian seasoning, and salt. Mix until well coated.
5. Spread coated bread out in a single layer on a baking sheet.
6. Bake in the oven for 15 minutes.
7. Let cool and enjoy!

Servings: Makes about 20 croutons