Garlic and herb croutons

Bread is Britain’s most wasted food. Over 240 million slices of bread are thrown away every year. Bread freezes really well, particularly for toast, so make sure you put in the freezer if you're not going to use it. Croutons are a great idea for using up bread when it has gone stale and add an extra crunch to salads.

Ingredients

Loaf of stale bread
4 tablespoons of olive oil
2 medium garlic cloves, finely chopped
1 tablespoon fresh parsley, finely chopped, or 1 tsp dried parsley
1/4 teaspoon salt
1/4 teaspoon ground black pepper

Method

1. Mix the olive oil, garlic, parsley, salt and pepper.
2. Cut the bread into 3/4” cubes. Don’t remove the crust! It adds variety and a great crunch to these croutons. Transfer to large mixing bowl.
3. Drizzle the seasoned olive oil over your chopped bread and toss until the bread cubes have an even coating of oil.
4. Spread the bread cubes in a single layer on a baking sheet and bake at 180° for 20 minutes until they are golden brown and crunchy.

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