



Homemade Croutons



ingredients

- Bread of any type
- Fresh parsley
- Garlic powder
- Onion powder
- Melted butter
- Olive oil

directions

1. Cube up bread.
2. Chop up parsley and combine in a bowl along with the garlic and onion powder.
3. Melt butter and toss with bread.
4. Place on a baking sheet, drizzle with a little bit of olive oil and bake at 350 degrees for 15-20 mins.
5. Let cool and use for salads and soup. Store for up to two weeks.