

Super Tasty Croutons

Recipe by Joy McCarthy from Joyous Health

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Ingredients:

- 4 slices gluten-free day-old bread
- 1 tbsp extra virgin olive oil
- 1/4-1/2 tsp fine sea salt
- 1/2 tsp dried Italian seasoning
- 1/4 tsp garlic powder

Instructions:

1. Preheat oven to 350F degrees.
2. Cut bread into bit sized cubes and place into a mixing bowl.
3. Drizzle bread with olive oil, followed by sea salt, Italian seasoning and garlic powder.
4. Bake for 10-15 minutes. Be careful they don't burn. Check at 10 minutes and they are done when they are crispy and golden brown.

Notes:

Yields about 2-3 cups.