Sourdough Croutons

We love making our croutons from scratch. In this recipe, we use Sourdough bread and olive oil to make the most delicious crispy croutons. Use them instead of store-bought croutons to make our Caesar Salad and see what a difference they make.

PREP TIME
10 minutes

COOK TIME
10 minutes

SERVINGS
4-6

SHELF POSITION
Middle

Ingredients

- 1 1-pound loaf country bread, crusts removed
- ¼ cup extra virgin olive oil

Tools

- June Pan
- Bread knife
- Chopping board
- Salad bowl

Method

1. To prepare croutons, preheat the June Oven to 400°F on the Roast setting.

2. Cut bread into 1-inch slices. Cut each slice into 1-inch strips. Tear each strip into inch-sized pieces and place on the pan.

3. Drizzle with olive oil and toss the croutons to coat them evenly.

4. Spread the croutons in an even layer on the Pan.

5. Place in the June Oven and roast for 10 minutes.

6. Cool the croutons. Use immediately or keep in an airtight container for up to two days.