**Garlic Croutons**

**Note:** We are using left over school made bread to make these croutons. Croutons are a great way to use up bread that is starting to go stale.

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| **Equipment:**  Chopping boards  Knife  Baking trays lined with baking paper  Large bowl  Measuring spoons and cups | **Ingredients:**  ½ loaf of crusty bread  ¼ cup olive oil  1 teaspoon garlic powder  Freshly ground salt |

**What to do:**

1. Preheat oven to 180°C, eco fan setting.
2. Tear or cut the bread into small pieces.
3. Place into mixing bowl and pour in as much of the oil as is needed to lightly coat the bread. Sprinkle over the garlic powder and a grind of salt and toss together.
4. Tip onto baking tray and cook for about 15 minutes until golden brown. You may need to stir if the croutons are not cooking evenly.
5. Remove from the oven and cool. Use in soups and salads.