



kidstir

Crunchy Croutons

hands-on time: 10 minutes

start-to-eat time: 20 minutes

ingredients

tools:

- measuring spoons
- knife & cutting board
- garlic press
- small bowl
- baking sheet
- pastry brush

kids kitchen skills:

- measuring
- cubing bread
- using a pastry brush
- baking

- 4 to 5 slices of bread (we used sourdough)
- 1 clove garlic, crushed
- 3 tablespoons olive oil
- 1 teaspoon dried basil
- 1/2 teaspoon dried oregano
- 1/2 teaspoon salt

Makes 4 Servings

Top the Pizza Soup in your Kidstir Soup Kit with these crunchy croutons. Or, add a few to our Creamy Tomato Soup or toss them in your favorite salads. Homemade croutons are easy to make and taste better than their store-bought cousins.


Grown-up steps and notes

step-by-step instructions


1. Preheat the oven to 375°.



 Hole punch to fit in your cookbook!

 A grown-up can help cube the bread on a cutting board with a knife. Arrange the bread cubes in a single layer on the baking sheet.

3. Measure the olive oil into a small bowl. Add the garlic, basil, oregano, and salt. Paint the seasoned oil onto the bread cubes. Toss the bread with (clean!) hands, then brush on the remaining oil.

 Bake the croutons for about 6 to 10 minutes, or until light brown. Cool, toss on soup or salad, then crunch away!

notes:

Notes section with 10 horizontal lines for writing.

 Cut out to fit in your cookbook!