



Easy Tuscan Herb Croutons

Description



Homemade croutons are easy and delicious. Make with our customer favorite Tuscan Herb Infused Olive Oil to add a bit of crunch and a pop of flavor to your favorite soups or salads.

Ingredients:

- Day old French or Italian bread, cut into cubes
- The Olive Tap's [Tuscan Herb Infused Olive Oil](#)

- Salt (and pepper, if desired) to taste
 - *Try [Roasted Garlic](#) or [Spicy Garlic Parmesan Olive Oil](#), too!

Directions:

1. Preheat oven to 350 degrees.
2. Toss bread cubes in Tuscan Herb Infused Olive Oil to coat. Bake at 350 degrees for 15 minutes or until browned. Add salt (and pepper) to taste. Let cool. Store in a covered container or plastic bag. Great in soups or salads.

Recipe by Maria, Lake Zurich, IL

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/easy-tuscan-herb-cROUTONS/>

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