

Homemade croutons



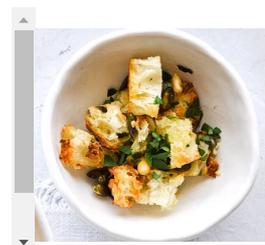
Cook: 8 mins - 10 mins



Easy



Serves 4



Ingredients

1 garlic clove

2 thick slices bread

½ tbsp oil

1 tbsp mixed seeds

1 tbsp parsley

Method

- Step 1** Heat the oven to 220C/200C fan/gas 7. Rub the whole garlic clove over both sides of the bread. Tear it into rough chunks and toss with the oil, a good pinch of salt and the seeds.
- Step 2** Spread out on a baking sheet and bake for 8-10 mins until golden and crisp. Mix with the chopped parsley. Sprinkle on soup or a salad for added crunch.