

Mushroom Sage Croutons

INGREDIENTS:

- 4 cups of day-old French bread (sourdough) – cut into cubes
- 1/2 cup D'Olivo Wild Mushroom and Sage Infused Olive Oil
- 1 tablespoon Kosher salt
- 1/2 teaspoon freshly ground pepper

DIRECTIONS:

Preheat oven to 375 degrees F.

In a large bowl, toss bread cubes with D'Olivo Wild Mushroom and Sage Olive Oil, salt, and pepper. Once bread is evenly coated, place the cubes on a rimmed baking sheet. Transfer sheet to the middle rack of the oven. Bake for 30-35 minutes, stirring a couple of times to ensure even browning.

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