

# TOASTED CROUTONS (MADE)

## MEAL COMPONENT CONTRIBUTION:

1 oz. eq. whole grain

**NUMBER OF PORTIONS:** 22 **SIZE OF PORTION:** 1 ounce**RECIPE HACCP PROCESS:** #2 - Same day service

WHOLE GRAINS

INGREDIENT	MEASURE (FOR 22 SERVINGS)
Bread, Pullman, WGR, #1225	22 slices
Pan Release Spray, Butter Flavored #2516	30 second spray
Spice Blend MS, Italian, No Salt, #2734	2 tablespoons

## DIRECTIONS

- To make cutting easier, place bread in the freezer prior to cutting into cubes.  
Preheat oven to 325° F
- Cut each slice of bread 4 x 4 (16 cubes per slice of bread).  
One ounce of croutons (about 16 croutons) equals 1 oz. eq. whole grain.
- Place the cut bread cubes onto sheet pans sprayed with butter flavored pan release spray.  
Spray the bread cubes with butter flavored pan release spray.  
Sprinkle the Italian Spice Blend evenly over the bread in the pans. Mix gently to incorporate the seasoning.
- Toast the bread cubes in the preheated oven (325° F) for approximately 20 minutes. Bread cubes should be dried out but not burned.
- Let the bread cubes cool completely. Store them in an airtight container.
- Portion 16 croutons per serving. One portion provides 1 oz. eq. whole grain.

## NUTRIENTS PER SERVING

Calories	70	Dietary Fiber	1.00 g	Sodium	150.00 mg	Sat. Fat	0.00 g
Carbohydrates	13.00 g	Protein	2.00 g	Total Fat	1.00 g	Trans Fat	0.00 g

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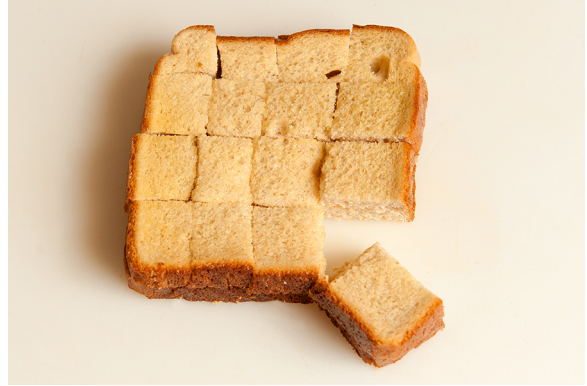
## ILLUSTRATED STEPS FOR PREPARATION OF CROUTONS, WGR, 1 GR

1.



Cutting slices of bread for 16 croutons.

2.



16 breadcrumbs in each slice of break.

3.



Pan with seasoned breadcrumbs.

4.



Toasted breadcrumbs.

5.



Breadcrumbs in a storage container.