

Quick and Easy Cheesy Vegan Croutons

Ingredients

- 1 lb. stale bread (sourdough is best)
- ¼ cup olive oil
- 2 tbsp. nutritional yeast
- 1 tsp. garlic powder
- ½ tsp. salt

Steps

1. Preheat the oven to 400°F (200°C). Cut the bread into ½-1 inch chunks and place in a large bowl. Add the olive oil, nutritional yeast, garlic powder and salt and use your hands to toss the spices and oil evenly on the bread.
2. Place in the oven for 10 minutes, remove and flip before returning to the oven for another 5-10 minutes (depending on how crispy you like them).

