



## Cornbread Croutons (Eliminate Waste!)

### Ingredients:

- 2 cups cubed (about 1-inch pieces) day-old cornbread
- ½ teaspoon black pepper
- 2 tablespoons olive oil
- ½ teaspoon salt
- ¼ cup chopped parsley

### Instructions:

- Preheat oven to 375°F.
- Place cornbread cubes, pepper, olive oil, and salt in a medium bowl.
- Gently toss to coat, being careful to keep cubes intact.
- Arrange 1 inch apart on a small baking sheet.
- Bake until golden brown and crispy, about 15 minutes, turning cubes once halfway through
- Allow to cool then add chopped parsley and toss once again

### Variations:

- Season with Rosemary, Parmesan Cheese, Cumin or Taco seasoning