

STARTER & SNACK

Sourdough Croutons

11 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
30 min	10 min	20 min	16	\$0.30	103 kcal



Sourdough Croutons might be a good recipe to expand your hor d'oeuvre recipe box. This recipe makes 16 servings with 103 calories, 3g of protein, and 5g of fat each. For 30 cents per serving, this recipe covers 3% of your daily requirements of vitamins and minerals. This recipe is liked by 1 foodies...

Ingredients

- ☐ 1/3 cup butter, melted
- ☐ 1 1/2 teaspoons Italian seasoning
- ☐ 1/4 teaspoon kosher salt
- ☐ 1/4 teaspoon extra-virgin olive oil
- ☐ 2 teaspoons grated Parmesan cheese
- ☐ 6 slices sourdough bread, cut into 1/2-inch cubes

EQUIPMENT Bowl, Baking sheet, Oven

Method

- 1 Preheat oven to 300 degrees F (150 degrees C).
- 2 Combine melted butter, Italian seasoning, olive oil, and kosher salt in a large bowl; add bread cubes and toss to coat.
- 3 Sprinkle Parmesan cheese over the bread cubes; toss to coat.
- 4 Spread onto a baking sheet.
- 5 Bake in preheated oven, stirring occasionally, until lightly browned, about 20 minutes.

Nutrition per serving

103	3 g	5 g	13 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			2.7 g · 17% of daily needs
Fibre			0.6 g · 2% of daily needs
Sugar			1.1 g · 1% of daily needs
Sodium			222 mg · 10% of daily needs
Cholesterol			10.7 mg · 4% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/sourdough-croutons-142072