

# 4

## FRESH WAYS TO USE STALE BREAD

### 1

#### QUICK & EASY BREADCRUMBS

Prep Time: 5 min | Cook Time: 20 min | Total Time: 25 min | Yield: 3 cups

##### Ingredients

- 6 oz stale bread (crusty bread or standard loaf), *broken into pieces*
- salt & pepper, *to taste*
- *optional: 1 Tbsp Italian seasoning*

##### Directions

1. *Wash hands with soap & water. Sanitize surfaces before starting. Use clean utensils.*
2. Preheat oven to 275°F. In a food processor, add bread & pulse into fine crumbs.
3. On a large rimmed baking sheet, spread out breadcrumbs in a single layer. Bake at 275°F for 8 minutes, stir crumbs on sheet with a wooden spoon, & return to oven until breadcrumbs are dry & crisp, about 7-12 more minutes.
4. Remove dry breadcrumbs from oven. *Optional: stir in Italian seasoning until evenly combined.* Let crumbs cool completely before storing in an air-tight container. Use breadcrumbs on top of casseroles, as a breading & as a filler for meals like meatloaf.

### 2

#### QUICK & EASY CROUTONS

Prep Time: 5 min | Cook Time: 20 min | Total Time: 25 min | Yield: 4 cups

##### Ingredients

- 6 oz stale bread (crusty bread or standard loaf), *sliced into 1-inch cubes*
- 1/3 cup vegetable or olive oil
- salt & pepper, *to taste*
- *optional: 1 tsp Italian seasoning*
- *optional: 1 tsp garlic powder*

##### Directions

1. *Wash hands with soap & water. Sanitize surfaces before starting. Use clean utensils.*
2. Preheat oven to 375°F. In a large bowl, toss bread cubes with oil to coat. Add salt, pepper & optional Italian seasoning & garlic powder & toss again to coat.
3. On a large baking sheet, spread bread cubes in one layer.
4. Bake at 375°F until golden & crunchy, about 15-20 minutes, stirring halfway through.
5. Remove croutons from oven & cool completely before storing in an air-tight container.

Recipe adapted from *Platings + Pairings* blog



# 3

## PAPPA AL POMODORO (TOMATO & BREAD SOUP)

Prep Time: 5 min | Cook Time: 35 min | Total Time: 40 min | Servings: 4-6

### Ingredients

- 2 Tbsp vegetable oil
- 1/4 tsp red pepper flakes
- 2 cloves garlic, *thinly sliced*
- 1/2 medium white or yellow onion, *finely chopped*
- 2 (14-oz) cans diced or crushed tomatoes
- fresh or dried basil or Italian seasoning, *to taste*
- 6 oz. stale bread (crusty or standard loaf), *cut into 1-inch cubes*
- 2 cups warm vegetable or chicken broth
- kosher salt & ground black pepper, *to taste*

### Directions

1. *Wash hands with soap & water. Sanitize surfaces before starting. Use clean utensils.*
2. In a large saucepan, heat oil over medium heat. Add red pepper flakes & garlic & cook until garlic just begins to turn golden.
3. Add onion & cook, stirring, until soft. Add cans of tomatoes with juices & basil. Bring to a simmer.
4. Break bread into pieces & stir into the pot. Add vegetable broth & stir to combine. Simmer until bread is dissolved evenly throughout the soup, about 25 minutes. The soup should be thick & porridge-like. Stir in kosher salt & ground black pepper to taste.
5. Serve warm in bowls.

*Recipe adapted from Serious Eats blog*

# 4

## PANZANELLA (BREAD & TOMATO SALAD)

Prep Time: 10 min | Cook Time: 10 min | Total Time: 20 min | Servings: 6

### Ingredients

- 6 oz. stale bread (crusty or standard loaf), *cut into 1-inch cubes*
- 2 Tbsp + 1/2 cup vegetable oil, *divided*
- salt, *to taste*
- 1/4 cup red wine vinegar
- 2 cloves garlic, *minced*
- 2 lbs ripe tomatoes, *cut into bite-sized wedges*
- 4 oz fresh mozzarella, *halved pearls or shredded*
- black pepper, *to taste*
- 1/2 red onion, *thinly sliced*
- 1/2 cup basil leaves\*, *coarsely chopped*
- \*Or 2 Tbsp dried basil*

### Directions

1. *Wash hands with soap & water. Sanitize surfaces before starting. Use clean utensils.*
2. Preheat oven to 400°F. In a large mixing bowl, toss bread cubes, 2 Tbsp oil & pinch of salt. On a rimmed baking sheet, spread out coated bread cubes in a single layer. Toast in oven for 9-11 minutes until golden brown. Set aside to cool once toasted.
3. In a small bowl, whisk 1/2 cup oil, red wine vinegar, garlic, salt & pepper. Set aside.
4. In the large mixing bowl, add tomato wedges, mozzarella, red onion & basil & stir to combine. Add the toasted bread & stir.
5. About 15-20 minutes before serving, drizzle the red wine vinegar dressing over the bread & tomato mixture & toss gently to combine. Serve cool as a side dish.

*Recipe adapted from Natasha's Kitchen blog*

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