

# Italian Bread Crumbs

*Swick*

Makes 3 cups | Active Time: 20 minutes | Total Time: 20 minutes

## Chef's Notes

These bread crumbs are so much better than store bought and they are almost quicker to make than going out and buying them.

It's also a great way to use up old bread. These bread crumbs are great sprinkled on top of pasta or even over vegetables, during the last few minutes of baking.

If you do not have a food processor, you can toast the slices of bread whole. Once they are completely dried, break them up a bit. Add them to a plastic bag and then use a rolling pin to crush them up.

## Step 1: Prepping the Bread

- 6 to 10 pieces stale white bread
- or 2 cups dried bread crumbs

To start, preheat your oven to 400°F or 200°C.

Cut the bread into larger pieces. Pulse in a food processor until quite fine.

\*Do not clean the food processor yet.

## Step 2: Toasting the Bread Crumbs

Line a baking tray with parchment paper and place the bread crumbs into the oven.

Let cook until they have completely dried, about 7 to 10 minutes. You may need to mix the bread crumbs halfway through to ensure they are getting even color.

Once the bread crumbs have dried and started to turn golden, remove them from the oven and let cool.

## Step 3: Making the Crumbs Extra Fine

If the bread crumbs do not seem fine enough, pulse them a few more times in the food processor. This will ensure they are nice and fine. Alternatively, they can be passed through a sieve.

## Step 4: Adding the Spices

- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp dried oregano
- 2 tablespoons dried parsley
- 1 1/2 tsp sea salt

Mix the spices and salt into the bread crumbs. Feel free to flavor these bread crumbs with whatever spices or herbs you like.

At this point, you have delicious bread crumbs that will work for a variety of dishes.

## Step 5: Storing the Bread Crumbs

- 1/2 cup Plant-Based Parmesan, optional

The bread crumbs can be stored in the freezer for several months, or in the refrigerator for a month or two.

Also, if you do not add the Plant-Based Parmesan, the bread crumbs can be stored in the pantry for a few weeks. Just make sure the bread crumbs have completely dried out in the oven and are cool before storing to prevent them from going moldy.