

Matzah Croutons

Serves 2-4

By Chef Melinda McNeil

2 sheets matzoh, unsalted ¼ tsp garlic powder ¼ tsp sea salt 1 T olive oil

In a bowl, break apart matzoh into small pieces, about ½"-1". Toss with the garlic powder and salt. Drizzle olive oil over matzoh and, using fingers, rub pieces and toss well so that all pieces and crumbs are coated.

Lay croutons on a parchment-lined sheet pan and bake at 400 for 8 minutes.