



USE IT UP™

COOK ME

OZHARVEST

The image shows a wooden spoon and a metal bowl containing bread crunch on a wooden surface. The bread crunch is a golden-brown, crumbly mixture with some green herbs. The wooden surface has some white powder and green herbs scattered on it. The text 'USE IT UP™' is in a black box, 'COOK ME' is in a yellow oval, and 'OZHARVEST' is in a black box with a yellow border.

BREAD CRUNCH

BREAD CRUNCH



Prep time



Cook time



Serves

NEED

Bread

2 garlic cloves

1 lemon's zest

1 tbsp olive oil

Any herbs (we've used rosemary, thyme and parsley)

Salt & Pepper

A simple way to use up old bread to enjoy on pasta, salad and more!

HOW

1. Process your stale bread in a food processor until it forms fine crumbs.
2. Mince garlic cloves and zest one lemon. Finely chop your herbs. Keep hard & soft herbs separate.
3. Heat olive oil in a pan over medium heat then add breadcrumbs and cook until lightly golden.
4. Add the garlic and any hard herbs (like thyme or rosemary), and cook until fragrant.
5. Turn off the heat, add the lemon zest, soft herbs (like parsley) salt and pepper.

Chef Tip: Store in a sealed container at room temperature.

A Recipe by



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**