



## Vegan Lunch

### Rosemary and Thyme Croutons

Serves: 4 (with enough left over for snacking)

Time: 10 minutes

#### ingredients

- 2 tablespoons extra virgin olive oil
- 1 small sprig fresh thyme
- 1 small sprig fresh rosemary
- 1 garlic clove, peeled and smashed
- 2 cupfuls 1/2" cubes of sourdough bread
- coarse sea salt
- freshly ground black pepper
- smoked dulce flakes

#### preparation

Heat the olive oil in a large skillet over medium heat. Add the thyme, rosemary and garlic and cook for about a minute or until fragrant. Add the bread and toss together. Sauté for about four minutes, or until the bread is lightly browned and has absorbed all of the delicious oil. Remove to a paper towel-lined plate and discard the thyme, rosemary and garlic. Season the croutons with salt, pepper and smoked dulce flakes.