Sheet-pan stuffing croutons for a small dinner

A seasoning and pan-space worksheet. Use the free printable with the steps below; compare the optional supply only if you need it.

1. Choose the bread

Use bread suitable for your guests and cut it into similar cubes. Note its amount in the worksheet; stale does not mean spoiled, so discard bread with mold.

2. Season and spread

Toss the cubes with a little oil or melted butter and herbs to suit the bread and meal. Arrange a single layer on a suitable baking sheet, working in batches if necessary.

3. Follow a crouton method

Use a reliable crouton recipe for oven temperature and checking intervals, turning as directed until dry and crisp. These are a bread topping, separate from stuffed-poultry preparation; follow a published poultry recipe for that task.

Keep perishable food cold and follow actual recipe, food and container instructions. Use the worksheet to organize ingredients and serving arrangements.

Your printable workspace

Bread amount

Oil or butter

Herbs / seasoning

Recipe and pan batches

Use suitable items you own. Check exact product instructions before buying.