



Crunchy "Gremolata" Breadcrumbs

By Dylan Sabuco

Prep Time 5 / **Cook Time** 1 / **Serves** 4 - 6

Fun-Da-Mentals Kitchen Skills

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

mix: to thoroughly combine two or more ingredients until uniform in texture.

toast: to brown and crisp food in a heated skillet or oven, or in a toaster.

Equipment

- Skillet (optional)
- Medium mixing bowl
- Dry measuring cups
- Measuring spoons
- Wooden spoon

Ingredients

Crunchy "Gremolata" Breadcrumbs

- 1 C panko bread crumbs **** (for GLUTEN ALLERGY sub gluten-free/nut-free bread crumbs)****
- few fresh basil leaves
- 1 tsp dried oregano
- 1 pinch salt
- 1 pinch ground black pepper
- 2 tsp olive oil

Food Allergen Substitutions

Crunchy "Gremolata" Breadcrumbs

Gluten/Wheat: Substitute gluten-free/nut-free breadcrumbs.

Instructions

Crunchy "Gremolata" Breadcrumbs

measure + mix

In a medium mixing bowl, measure and mix **1 cup panko bread crumbs**, a few hand torn **fresh basil leaves**, **1 teaspoon dried oregano**, **1 pinch of salt**, **1 pinch of black pepper**, and **2 teaspoons olive oil**. Once fully mixed, you can serve right away or toast them in a dry skillet on high heat for 1 minute. Stir the whole time. This will result in a lightly browned, toasty gremolata topping.

sprinkle + serve

Sprinkle your tasty topping all over the top of your Fletter's Favorite Fast Tomato-Basil Pasta (see recipe) and enjoy!

Featured Ingredient: Bread Crumbs!

Hi! I'm a Bread Crumb!

"Just like my name sounds, I come from bread! I'm just one of many bread crumbs that are used by cooks the world over to bread meats and vegetables, to bind and add bulk to foods like meatloaf, and to top casseroles. We come in three different forms: dry, fresh, and panko."

Dry bread crumbs come from toasted and finely ground bread. Any bread can be used. You can make them at home by grinding baked or toasted bread in a blender, food processor, or with a grater. You can also purchase them in a grocery store. They are sometimes seasoned with herbs and spices like salt, garlic powder, onion powder, oregano, and parsley. Seasoned bread crumbs are usually called Italian-style bread crumbs. Dry bread crumbs are used to bread foods before frying or baking. They add bulk to and help bind ingredients in meatballs and meatloaf. They also thicken soups and stews.

Fresh bread crumbs are usually made at home from any fresh bread by coarsely grinding it in a blender or food processor. They are used soon after processing to remain soft and not dry out, although they can be frozen in a resealable freezer bag. Fresh bread crumbs can also be seasoned and often top casseroles and gratins.

Panko bread crumbs are made from crustless white bread. They are large, white, and flaky crumbs. They were originally used in Japanese cooking but have become popular in many cuisines. They have a lighter, crispier texture than other bread crumbs and produce crispier fried foods.

Breaded foods are foods that are coated in bread crumbs, cracker crumbs, or flour. They are then fried in oil or baked in the oven. Foods that can be breaded with bread crumbs include chicken, fish fillets, hard-boiled eggs in sausage (Scotch eggs), meat cutlets, and vegetables, like eggplant or zucchini.