

Southern Cornbread Salad

Recipe By KELLI SMITH and ERIN BARNETT

SERVES: 10-12



INGREDIENTS:

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| <input type="checkbox"/> 4 cups fresh baked cornbread from the Ingles bakery dept. | <input type="checkbox"/> 2 large tomatoes, <i>diced</i> |
| <input type="checkbox"/> 1 pkg. Laura Lynn ranch dip mix | <input type="checkbox"/> ½ red onion, <i>diced</i> |
| <input type="checkbox"/> 1½ cups sour cream | <input type="checkbox"/> 1 cup bell pepper, <i>chopped</i> |
| <input type="checkbox"/> 1½ cups mayonnaise | <input type="checkbox"/> 1 cup cheddar cheese, <i>shredded</i> |
| <input type="checkbox"/> 2 (15 oz.) cans pinto beans, <i>drained and rinsed</i> | <input type="checkbox"/> 2 (15 oz.) canned corn, <i>drained</i> |
| | <input type="checkbox"/> 2 (2.8 oz.) packages Laura Lynn real bacon pieces |

DIRECTIONS:

- ☐ 1. In a small bowl, whisk together ranch dip mix, mayonnaise, and sour cream and set aside.
- ☐ 2. Crumble half of cornbread in the bottom of a trifle bowl.
- ☐ 3. Layer half of the following: pinto beans, chopped tomatoes, onions, bell pepper, half green onion, shredded cheese, bacon pieces, and corn.
- ☐ 4. Top with half of the dressing mix.
- ☐ 5. Repeat layers once more.
- ☐ 6. Garnish with any additional bacon, green onion, or cheese.
- ☐ 7. Cover and chill until ready to serve.

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