



Cornbread Salad

This crowd-pleasing cornbread salad is quite unique but tastes great!

Submitted by **Rosemarie** |

Prep Time: 20 mins

Cook Time: 30 mins

Additional Time: 2 hrs

Total Time: 2 hrs 50 mins

Servings: 12

Ingredients

Cornbread:

cooking spray

1 (16 ounce) package corn bread mix

1 ½ cups water

Salad:

10 slices bacon

1 ½ cups sour cream

1 ½ cups mayonnaise

1 (1 ounce) package ranch dressing mix

2 (15 ounce) cans pinto beans, drained

3 tomatoes, chopped

1 cup chopped green bell pepper

1 cup chopped green onion

2 (11 ounce) cans whole kernel corn, drained

2 cups shredded Cheddar cheese

Directions

Step 1

Make the cornbread: Preheat the oven to 375 degrees F (190 degrees C). Spray the bottom and sides of an 8x8-inch pan with cooking spray.

Step 2

Combine cornbread mix and water in a large mixing bowl until smooth; pour into prepared pan.

Step 3

Bake in the preheated oven until a toothpick inserted in the center comes out clean, 30 to 35 minutes. Let cool; crumble and set aside.

Step 4

Meanwhile, make the salad: Place bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain bacon slices on paper towels.

Step 5

Whisk sour cream, mayonnaise, and dressing mix together in a medium bowl.

Step 6

Crumble 1/2 of the cornbread in the bottom of a large serving dish. Evenly layer with 1 can of pinto beans, 1/2 of the tomatoes, 1/2 cup green bell pepper, 1/2 cup green onions, 1 can of corn, 1 cup of cheese, 1/2 of the bacon, and 1/2 of the sour cream mixture. Repeat the layers. Cover and chill for at least 2 hours before serving.

Nutrition Facts

Per serving: 623 calories; total fat 42g; saturated fat 13g; cholesterol 52mg; sodium 1534mg; total carbohydrate 48g; dietary fiber 4g; total sugars 8g; protein 16g; vitamin c 17mg; calcium 293mg; iron 3mg; potassium 441mg