

Cornbread Salad



Cornbread Salad for a perfect Thanksgiving side dish

My mom makes this great cornbread salad for Thanksgiving and Christmas each year and it is a huge hit with my family! Its so colorful and super easy to make! So I am going to give it a try! I hope you enjoy.



Cornbread salad- Perfect side
dish for Thanksgiving

Ingredients:

- 2- packages of yellow cornbread mix and the ingredients for the mix you choose
- 1- 8oz bottle of Ranch Dressing
- 1- 14.4oz can of Ranch Style Beans or Pinto Beans
- 1- 16oz can of Whole Kernel Corn
- 1- small Green Bell Pepper
- 1- small Sweet Onion
- 1- ripe Tomato
- 2- cups of shredded Cheddar Cheese

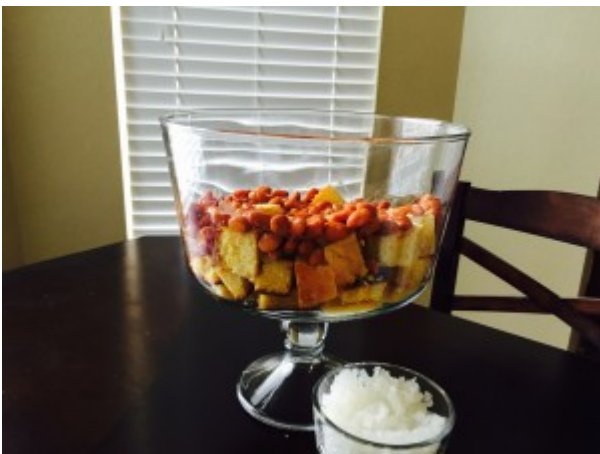
Step One: Make the cornbread based on the instructions on the package.

Step Two: Once the cornbread is totally cool, cut it into bite size cubes or 1 inch cubes.



Step Three: Place Cornbread into the bottom of a Trifle Bowl. Try to place it evenly around the bowl. I used about 75-80% of the cornbread because I didn't want the layer to be too large.

Step Four: Drain and rinse the ranch style beans and place on the cornbread.



Step Five: Drain the corn and place it on the beans.



Step Six: Finely chop the bell pepper and place it on top of the corn.



Step Seven: Finely chop the onions and place it on the bell pepper.



Step Eight: Chop the tomato and place it over the onions.





Step Nine: Sprinkle the cheddar cheese on top of the onions.



Step Ten: Evenly pour the ranch dressing over the top.



Step Eleven: Cover bowl and place it in the fridge for several hours before serving.

Step Twelve: ENJOY!



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Didn't that seem easy? It looks and taste great! Tell me what you think in the comments below and don't forget to share this

recipe on Pinterest or Facebook! Thanks:)