

COURTNEY'S SOUTHWESTERN CORNBREAD SALAD

Makes 10-12 Servings

Prep: 30 min

Bake: 15 min Chill: 2hrs

- 1 (6-oz) package Mexican Cornbread mix
- 1 envelope buttermilk Ranch Salad dressing mix
- 1 small head romaine lettuce, shredded
- 2 large tomatoes, chopped
- 1 (15-oz) can black beans, rinsed and drained
- 1 (15-oz) can whole kernel corn with red and green peppers, drained
- 1 (8-oz) package shredded Mexican four-cheese blend
- 6 bacon slices, cooked and crumbled
- 5 green onions, chopped

Prepare: Cornbread according to package directions, cool and crumble. Set aside.

Prepare: salad dressing according to package directions

Layer a large bowl with half each of cornbread, lettuce, and next 6 ingredients; spoon half of dressing evenly over top. Repeat layers with remaining ingredients and dressing. Cover and chill at least 2 hours.