Tex-Mex Cornbread Salad



"Add me to the list of 5-star reviews. My family loved it - The flavors keep you coming back for more. Delicious!"

Thanksgiving Tip: Reviewers note that this recipe tastes even better the next day, so consider making it in advance to lighten your holiday cooking schedule!

Total: 45 mins. Serves: 10-12
INGREDIENTS:

- 1 package cornbread mix, prepared as directed
- 2 (15 ounce) cans pinto beans or (15 ounce) cans kidney beans, drained
- 3 tomatoes, seeded and chopped
- 1 bunch green onion, chopped
- 1small green pepper, diced
- 2 jalapeno peppers, seeded and diced
- 12 strips bacon, cooked crisply and crumbled
- 2 cups Monterey jack cheese, shredded
- 34 ounces whole kernel corn, drained
- 1 cup sour cream
- 1 cup salsa
- 1 cup mayonnaise
- 1 package dry ranch dressing mix

DIRECTIONS:

1. Use a deep glass bowl or small punch bowl.
2. Crumble half of the baked cornbread in the bottom of the bowl..
3. Top with half of the beans.
4. In a small bowl, combine the tomatoes, onions, green pepper, and jalapeno peppers.
5. Spread half of the tomato mixture over the beans, then sprinkle with half the bacon, half the cheese and half of the corn.
6. In another small bowl, stir together the sour cream, salsa, mayonnaise and Ranch dressing mix.
7. Spread half of the sour cream mixture over the corn (drop by spoonfuls and spread gently).
8. Repeat the process with the remaining ingredients.
9. Cover and chill for several hours before serving.
10. Garnish with a little shredded Cheddar cheese if desired.

https://www.food.com/recipe/tex-mex-cornbread-salad-9265#recipe