

RECIPE | TOMATOES

TOMATO CORNBREAD SALAD



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TOMATO CORNBREAD SALAD



INGREDIENTS

2 dry pints Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, cut into halves or quarters
3 ½ cups cornbread cubes, cut in 1-inch pieces
2 cups corn kernels, fresh or thawed frozen
1 small romaine heart, thinly sliced (about 2 cups)
1 cup canned black-eyed peas, rinsed
1 cup shredded cheddar cheese
4 center-cut bacon slices, cooked and crumbled
¼ cup buttermilk
¼ cup sour cream

½ teaspoon ground pepper
¼ teaspoon dried dill
¼ teaspoon garlic powder
¼ teaspoon onion powder
¼ teaspoon salt

DIRECTIONS

- 1 Whisk buttermilk, sour cream, pepper, dill, garlic powder, onion powder and salt together in a bowl until combined.
- 2 Arrange cornbread cubes in the bottom of a clear bowl.
- 3 Layer with black-eyed peas, corn, lettuce, tomatoes, cheddar and bacon.
- 4 Top with the buttermilk dressing.
- 5 Cover and refrigerate, serve within 3 hours to keep the lettuce crisp.



20 min

10 min | **10 min**
PREP. | COOKING



10



easy