



RECIPE | TOMATOES

# TOMATO CORNBREAD SALAD



20 min

10 min  
PREP.

10 min  
COOKING



10

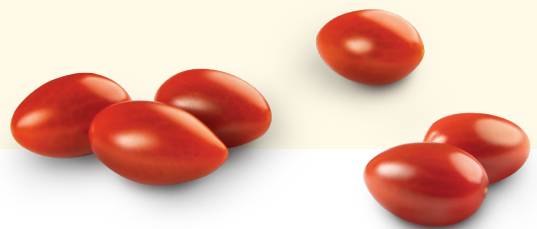


easy

## 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  
**½ tsp** sea salt

**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.

PURE-FLAVOR.COM

