



# Chili Cornbread Salad - Jocey 2021

## Ingredients

1 package (8-1/2 ounces)

cornbread/muffin mix

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1 can (4 ounces) chopped green chiles,  
undrained

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1/8 teaspoon ground cumin

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1/8 teaspoon dried oregano

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Pinch rubbed sage

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1 cup mayonnaise

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1 cup sour cream

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1 envelope ranch salad dressing mix

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2 cans (15 ounces each) pinto beans,  
rinsed and drained

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2 cans (15-1/4 ounces each) whole kernel  
corn, drained

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3 medium tomatoes, chopped

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1 cup chopped green pepper

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1 cup chopped green onions

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10 bacon strips, cooked and crumbled

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2 cups shredded cheddar cheese

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## Directions

1. Prepare cornbread batter according to package directions. Stir in chiles, cumin, oregano and sage. Spread in a greased 8-in. square baking pan. Bake at 400° until a toothpick inserted in the center comes out clean, 20-25 minutes. Cool.

2. In a small bowl, combine mayonnaise, sour cream and dressing mix; set aside. Crumble half of the cornbread into a 13x9-in. dish. Layer with half of the beans, mayonnaise mixture, corn, tomatoes, green pepper, onions, bacon and cheese. Repeat layers (dish will be very full). Cover and refrigerate for 2 hours.