



## Zesty Cornbread Panzanella Salad

Featuring

**Chef Pierre®**

**Cornbread**

A fresh take on a classic Italian bread salad made with cornbread, grape tomatoes, cucumbers, red onion, fire roasted corn and basil tossed with feta in a hot honey white balsamic vinaigrette.



One of the best comfort foods can be more than just a simple side. Make it the in your signature appetizers, entrées and desserts with our delicious lineup of thaw-and-serve cornbread.

### Zesty Cornbread Panzanella Salad

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#### Ingredients Yield: 1 serving

2 slices	#08281 Chef Pierre® Cornbread 12"x16" Pre-cut 30-Slice Sweet Style*
1/2 C	English cucumber, sliced
1/4 C	Fire roasted corn kernels
1/4 C	Red grape or cherry tomatoes, halved
1/4 C	Yellow grape or cherry tomatoes, halved
1/4 C	Thin wedges red onion
1 Tbsp	Fresh basil, chopped
1/4 C	White balsamic vinegar
1 tsp	Prepared Hot honey
1/4 C	Crumbled feta cheese
1 Tbsp	Bacon bits

#### Assembly

- 1 Preheat oven to 400°F.
- 2 Cut each slice cornbread into 6 cubes and placed on ungreased baking sheet.
- 3 Bake 5 minutes or until golden brown, cool completely.
- 4 Combine cornbread cubes, cucumber, corn, red & yellow tomatoes, onion & basil in medium bowl.
- 5 Whisk vinegar and honey together in a small dish; pour over cornbread and vegetables, toss to coat.
- 6 Transfer to serving dish, top with feta and bacon.

\*#08282 Chef Pierre® Cornbread 12"x16" Pre-Cut Slice Jalapeño may be substituted.

**47%**

nearly half of consumers are craving more comfort foods

Technomic: Foodservice Planning Program 2021

**37%**

Of BBQ menus have cornbread on it

Datassential Menu Trends 2022

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**Chef Pierre®**