



Cornbread and Berry Panzanella

Featuring

Chef Pierre®

Cornbread

A fresh twist on Panzanella featuring golden cornbread, juicy berries, and citrus, tossed with honey and lemon for a sweet, tangy bite.



JAZZ UP your menu with new, tempting appetizers, entrees and desserts



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Ingredients Yield: 1 serving

1 portioned slice	*#08281 Chef Pierre® Cornbread 12"x16" Pre-Cut Slice Sweet Style*
1 Tsp	Olive oil
1/2 Tbsp	Honey
1/4 Tsp	Lemon juice
1/4 C	Fresh blueberries
6 slices	Mandarin oranges
1/4 C	Fresh blackberries
1/4 C	Fresh raspberries

Assembly

1. Thaw cornbread and cut piece into 8 small cubes
2. In a bowl lightly toss cornbread cubes with the olive oil.
3. On a grease baking pan, add cornbread cubes and place in a 350-degree oven to bake for 15-20 min or until golden brown. (set aside to chill to room temperature).
4. In a bowl add berries, oranges, lemon juice, honey, and cornbread slices. Gently mix.
5. Serve in a small bowl or plate. Garnish with fresh mint.

*#08282 Chef Pierre® Cornbread 12"x16" Pre-Cut Slice Jalapeño may be substituted.
#20333 Chef Pierre® Cornbread 12"x16" Pre-cut 30-Slice Southern Style may be substituted.

47%
nearly half of consumers are craving more comfort foods
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