

# Southwestern Layered Salad

## Ingredients

- 1 cup Ranch salad dressing, divided
  - 6 small cornbread muffins, coarsely crumbled, divided \*
  - 1 can (2-1/4 oz.) sliced ripe black olives, drained
  - 1 can (16 oz.) small red beans or black beans, rinsed and drained
  - 1 can (16 oz.) whole kernel corn, drained
  - 1 cup diced bell pepper, assorted colors
  - 2 cups cubed or shredded cooked chicken
  - 1/2 cup diced red onion
  - 2 medium tomatoes, seeded & diced
  - 1/2 cup shredded cheddar cheese
- \*Or prepare 1 small package (8.5 oz.) cornbread muffin mix, bake in 8" square pan and divide.

## Mise en place! (Everything in its place)

### Directions

1. In large clear trifle dish or bowl, layer half of the cornbread.
2. Layer next three ingredients - olives, beans and corn.
3. Top with 1/2 cup of the Ranch dressing.
4. Layer next four ingredients – pepper, chicken, onion and tomatoes.
5. Top with remaining cornbread and dressing.
6. Sprinkle with cheese and garnish with reserved pepper and olives.
7. Cover and refrigerate several hours or overnight.

Makes approximately 12 one cup servings.

[Link to Video](#)