

FROM THE RENZI KITCHEN

Strawberry Cornbread Panzanella

Yield 12 Serving

Ingredients

- #27940 • ½ Box Cornbread Mix
- #11183 • 2 oz Brown Sugar
- #00000 • 24 fl oz Water, cool approx. 72 degrees
- #30174 • 6 fl oz Olive Oil
- #88305 • 3# Strawberries, quartered
- #88115 • 1 # 4 oz Cucumber, seedless, sliced
- #10777 • 5 oz Glazed Pecans
- #18040 • 3.5 oz Bacon, cooked and crumbled
- #25284 • 5 oz Feta Cheese
- #78458 • 9 fl oz Balsamic Dressing
- #88383 • 1 oz Mint, chopped
- #88229 • 1 oz Basil, chiffonade
- #56127 • 8 fl oz Balsamic Glaze
- #00000 • Salt and Pepper



Instructions

Whisk together cornbread and brown sugar in a large bowl. Add water and mix until combined. Line half sheet pan with parchment; pour batter onto pan. Bake as directed until surface is firm to touch and color is light brown. Convection: 325 degrees for 18-22 minutes or Standard Oven: 375 degrees for 17-20 minutes. Remove parchment from cornbread; cut into 1 inch cubes using a serrated knife and drizzle with oil. Gently separate and spread out cubes to cover pan. Bake again until golden

brown. Convection Oven: 350 degrees for 8-11 minutes or Standard Oven: 400 degrees for 14-18 minutes. Cool completely. Toss together strawberries, cucumber, pecans, bacon, feta cheese. Add cooled cornbread croutons, toss gently. Drizzle with balsamic dressing and toss to coat. Portion (12) 11 oz portions on serving plates. Sprinkle each serving with mint, basil and drizzle balsamic glaze.

**Recipe sourced from General Mills Foodservice*

