

Elote Farro Tomato Salad



FOODSERVICE

SERVING SIZE: 6

Ingredients

- 3 cups **Furmano's Fully Cooked Farro**, Drained & Rinsed
- 4 units Corn
- 2 tablespoons Olive Oil
- 1/4 teaspoon Salt
- 1/4 teaspoon Black Pepper
- 2 tablespoons Butter, Very Soft
- 2 tablespoons Mayonnaise
- 2 teaspoons Smoked Paprika
- 1 teaspoon Chili Powder
- 1/2 cup Cotija Cheese
- 2 unit Lime
- 2 tablespoons Jalapeno, Diced
- 1/4 cup Fresh Cilantro, chopped
- 2 cups Grape tomatoes, halved

In This Recipe



Fully Cooked Farro - 24 oz.



Fully Cooked Farro - 96 oz.

Preparation

1. Use 1 Tbsp olive oil to brush the Corn and season with Salt and Pepper. Wrap the corn in a layer of foil and grill, over high heat, turning frequently. Cook the corn for 8-10 minutes.
2. When the corn is done, let cool for 10 minutes before proceeding. Meanwhile, combine the Butter and Mayonnaise in a small container. Stir well, then brush over the slightly-cooled corn.
3. Combine the Smoked Paprika with the Chili Powder and sprinkle over the buttery corn. Sprinkle the cheese over the corn, as well.
4. As the corn continues to cool, assemble the salad by pouring the remaining 1 Tbsp olive oil, plus juice from limes, over the Farro. Toss to coat, then add halved cherry tomatoes, Jalapeños, and Cilantro.
5. Cut the corn kernels off of the cob, and add to the salad. Add any remaining butter/mayonnaise and paprika/chili powder mix. Toss well, and serve warm or cold!