



CHARRED CORN ELOTE BOWLS

with Farro, Spiced Pepitas, and Chipotle-Lime Dressing



HELLO ELOTE

A Mexican street corn-inspired upgrade with a flavorful char and creamy, spicy dressing

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 580**



START STRONG

To bring out extra-nutty flavor in your farro, toast the grains before you begin step 1. Add the farro to a large, dry pan over medium heat and toast until fragrant (this should only take a few minutes). Ever wonder how chefs get simple grains to be so tasty? This is it.



BUST OUT

- Small pot
- Large bowl
- Zester
- Whisk
- Large pan
- Kosher salt
- Small bowl
- Black pepper
- Sugar (1½ tsp | 3 tsp)
- Olive oil (4 tsp | 7 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Farro **½ Cup** | **1 Cup**
- Veggie Stock Concentrate **1** | **2**
- Radishes **3** | **6**
- Roma Tomato **1** | **2**
- Lime **1** | **2**
- Corn on the Cob **1** | **2**
- Pepitas **1 oz** | **2 oz**
- Chipotle Powder **1 tsp** | **2 tsp**
- Sour Cream **2 TBSP** | **4 TBSP**
- Arugula **2 oz** | **4 oz**
- Monterey Jack Cheese **¼ Cup** | **½ Cup**

WINE CLUB

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1 COOK FARRO

In a small pot (medium pot for 4 servings), combine **farro**, **stock concentrate**, and **2½ cups water** (5 cups for 4). Bring to a boil and cook, stirring occasionally, until tender, 25-30 minutes. **TIP:** If you end up with any excess stock, pour it out. Alternatively, if stock evaporates before farro is done, add a splash of water.



4 MAKE SPICED PEPITAS

Heat same pan over medium heat. Add **pepitas**, **2 tsp water** (4 tsp for 4 servings), **1 tsp sugar** (2 tsp for 4), and a pinch of **chipotle powder** and **salt**. Cook, stirring, until pepitas are coated and lightly browned, 2-3 minutes. Transfer to a small bowl.

2 PREP

Meanwhile, **wash and dry all produce**. Trim and thinly slice **radishes**. Dice **tomato**. Zest and quarter **lime**.



5 MAKE DRESSING

Squeeze juice from **half the lime** into a large bowl. Whisk in **sour cream**, **1 TBSP olive oil** (2 TBSP for 4), half the **lime zest**, **¼ tsp chipotle powder** (we sent more), and **½ tsp sugar** (1 tsp for 4). Add **water**, 1 tsp at a time, until mixture reaches a drizzling consistency. Season with **salt**.



3 CHAR CORN

Rub **corn** all over with a drizzle of **olive oil**. Heat a large pan over medium-high heat. Add corn and cook, rotating frequently, until some kernels are charred, 7-9 minutes. Turn off heat; transfer to a cutting board to cool slightly. Wipe out pan.



6 FINISH AND SERVE

Stir **1 TBSP butter** (2 TBSP for 4), remaining **lime zest**, **salt**, and **pepper** into **farro**; divide between bowls. Slice **corn kernels** off cob; discard cob. Add corn, **arugula**, **tomato**, **pepitas**, and as many **radishes** as you like to bowl with **dressing**. Toss to combine. Season generously with **salt**. Top farro with **arugula mixture** and **cheese**. Serve with remaining **lime wedges** on the side.

PIPS AHOY!

Pepitas can also be sweetened with honey or brown sugar to make a tasty snack.

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