



Creamed Corn and Grains

A fast and easy way to add whole grains to everyone's favorite: corn!

Recipe from Bon Appetit.

INGREDIENTS

- 12 ears of corn, husked
- 1 tablespoon olive oil
- ½ serrano chile or jalapeño, thinly sliced
- 1 ½" piece fresh ginger, peeled, sliced into matchsticks
- 2 garlic cloves, thinly sliced
- 1 scallion, thinly sliced, plus more for serving
- ¼ teaspoon ground turmeric
- ½ cup cooked grains, such as freekeh, farro, or quinoa
- ½ cup unsweetened coconut milk, plus more for serving
- Kosher salt
- 2 tablespoons store-bought crispy onions, such as French's
- Lime wedges (for serving)

INSTRUCTIONS

1. Cut kernels from corn; set aside.
2. Heat oil in a large nonstick skillet over medium until shimmering. Cook chile, ginger, garlic and 1 sliced scallion, tossing until softened and fragrant: 1-2 minutes. Add turmeric and cook, stirring frequently just until darkened and fragrant, about 30 seconds.
3. Add reserved corn and increase heat to medium-high. Cook, tossing occasionally until corn is beginning to lightly brown, about 3 minutes.
4. Add grains and cook, tossing often, until heated through and beginning to crisp around the edges, about 2 minutes.
5. Add ½ cup coconut milk; season with salt. Bring to a simmer and cook, adding 1-2 tablespoons water if needed to loosen until flavors have melded, about 3 minutes.
6. Transfer corn mixture to a plate. Drizzle with more coconut milk, then top with crispy onions and sliced scallions. Serve with lime wedges alongside for squeezing over.