

RECIPES

AUGUST 2021 ISSUE

# Corn, Plum, and Farro Salad with Nuoc Cham Dressing

BY RACHEL GURJAR

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5.0 ★ ★ ★ ★ ★ (3)

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Photograph By Yudi Ela, Food Styling By Susie Theodorou, Prop Styling By Aneta Florczyk

This super-summery grain salad is easy to switch up: Stone fruits like peaches or nectarines would be just as good as plums, and other grains like quinoa are an easy swap for the farro. Typically a dipping sauce, nuoc cham is used in a variety of ways in Vietnamese cooking, which inspired the tangy, sweet, and salty condiment’s use as a dressing in this recipe. —*Rachel Gurjar*

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## What you’ll need



 <p><b>Weber Propane Grill</b></p> <p><del>\$580</del> <b>\$520 AT AMAZON</b></p>	 <p><b>Medium Pot with Lid</b></p> <p><b>\$155 AT AMAZON</b></p>	 <p><b>Citrus Juicer</b></p> <p><del>\$7.55</del> <b>AT AMAZON</b></p>	 <p><b>Glass Serving Dish</b></p> <p><b>\$37 AT AMAZON</b></p>
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## Ingredients

4 SERVINGS

### NUOC CHAM

- Juice of 2 limes
- 3 Tbsp. fish sauce
- 2 Tbsp. seasoned rice vinegar
- 1 Tbsp. light or dark brown sugar
- 2 garlic cloves, finely chopped

### SALAD AND ASSEMBLY

- ½ cup semi-pearled farro
- 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt, plus more
- 3 ears of corn, husked
- 4 red plums (such as satsuma or Santa Rosa), cut into wedges
- 2 red or green Thai chiles, thinly sliced
- ⅓ cup chopped mint
- ½ cup chopped Thai basil or cilantro, plus leaves for serving

## Preparation

### NUOC CHAM

#### Step 1

Whisk lime juice, fish sauce, vinegar, brown sugar, and garlic in a small bowl until sugar is dissolved; set dressing aside.

**Do ahead:** Dressing can be made 1 day ahead. Cover and chill.

### SALAD AND ASSEMBLY

#### Step 2

Bring farro, 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt, and 1 quart water to a boil in a medium pot. Reduce heat, cover, and simmer until farro is tender but still chewy, 20–25 minutes. Drain off any excess liquid and let cool.

#### Step 3

Prepare a grill for medium-high heat. Grill corn, turning occasionally, until kernels are charred, 10–15 minutes. Transfer to a cutting board and let sit until cool enough to handle. Cut kernels from cobs.

#### Step 4

Combine farro, corn, plums, chiles, mint, and ½ cup Thai basil in a large bowl and drizzle reserved dressing over; toss to coat. Taste and season salad with more salt if needed. Transfer to a platter and top with more Thai basil leaves.

**Do ahead:** Farro can be cooked 1 day ahead. Transfer to an airtight container; cover and chill.

How would you rate Corn, Plum, and Farro Salad with Nuoc Cham Dressing?



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This is good and the flavors develop really well as it sits in the fridge. I often love to eat a side dish for dinner but for me, even after swapping in quinoa for farro, this was crying out for a protein. I added some quick fried tofu on top and it brought the whole thing to life. The interplay of the grilled corn was fun with the plum!

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