

Guajillo Beyond Beef® & Rice Bowls

with Roasted Vegetables &
Creamy Guacamole

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
blueapron.com



Ingredients



16 oz Plant-Based
Ground Beyond
Beef®



1 Red Onion



1 Lime



¾ cup Guajillo Chile
Pepper Sauce



1 cup Long Grain
White Rice



1 oz Sliced Pickled
Jalapeño Pepper



1 15.5-oz can Black
Beans



½ cup Guacamole



¾ lb Carrots



½ lb Grape
Tomatoes



¼ cup Sour Cream



1 Tbsp Mexican Spice
Blend¹



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Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

1. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano



"Alexa, find Blue Apron recipes."

1 Prepare & roast the vegetables

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Line a sheet pan with foil.
- Peel the **carrots**; halve lengthwise, then cut crosswise into 1-inch pieces.
- Halve and peel the **onion**; cut into 1-inch-wide wedges, keeping the layers intact.
- Transfer the **carrot pieces** and **onion wedges** to the sheet pan. Drizzle with **olive oil**; season with salt, pepper, and **half the spice blend**. Toss to coat; arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



2 Cook the rice & beans

- Meanwhile, carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- Drain and rinse the **beans**.
- In a medium pot, combine the **rice, drained beans, remaining spice blend, a big pinch of salt, and 2 cups of water**; stir to combine. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



3 Make the salsa

- Meanwhile, halve the **tomatoes**.
- Halve the **lime** crosswise.
- Roughly chop the **pepper**. Thoroughly wash your hands immediately after handling.
- In a medium bowl, combine the **halved tomatoes, the juice of 1 lime half, a drizzle of olive oil, and as much of the chopped pepper as you'd like**, depending on how spicy you'd like the dish to be. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



4 Cook the Beyond Beef® & sauce

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **Beyond Beef®**; season with salt and pepper. Cook, stirring frequently and breaking apart with a spoon, 4 to 6 minutes, or until lightly browned.
- Carefully drain off and discard any excess oil.
- Add the **guajillo sauce** (carefully, as the liquid may splatter) and **¼ cup of water**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the sauce is slightly thickened and the Beyond Beef® is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 Make the creamy guacamole & serve your dish

- In a bowl, combine the **guacamole, sour cream, and the juice of the remaining lime half**. Season with salt and pepper.
- Transfer the **roasted vegetables** to the pot of **cooked rice and beans**; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished rice** topped with the **cooked Beyond Beef® and sauce, salsa, and creamy guacamole**. Enjoy!



Guajillo Beyond Beef® & Rice Bowls

with Roasted Vegetables &
Creamy Avocado Mash

4 SERVINGS

⌚ 20-30 MINS

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Ingredients



16 oz Plant-Based
Ground Beyond
Beef®



¾ lb Carrots



½ lb Grape
Tomatoes



¼ cup Sour Cream



1 cup Long Grain
White Rice



1 Red Onion



1 Lime



¾ cup Guajillo Chile
Pepper Sauce



1 Avocado



1 oz Sliced Pickled
Jalapeño Pepper



1 15.5-oz can Black
Beans



1 Tbsp Mexican Spice
Blend¹



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- Halve and peel the **onion**; cut into 1-inch-wide wedges, keeping the layers intact.
- Transfer the **carrot pieces** and **onion wedges** to the sheet pan. Drizzle with **olive oil**; season with salt, pepper, and **half the spice blend**. Toss to coat; arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



2 Cook the rice & beans

- Meanwhile, carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- Drain and rinse the **beans**.
- In a medium pot, combine the **rice**, **drained beans**, **remaining spice blend**, **a big pinch of salt**, and **2 cups of water**; stir to combine. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
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3 Make the salsa

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4 Cook the Beyond Beef® & sauce

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
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- Turn off the heat. Taste, then season with salt and pepper if desired.



5 Make the avocado mash & serve your dish

- Halve and pit the **avocado**. Using a spoon, remove the avocado from the skin, then medium dice. Place in a bowl and lightly mash with a fork until smooth.
- Add the **sour cream** and the **juice of the remaining lime half**. Season with salt and pepper.
- Transfer the **roasted vegetables** to the pot of **cooked rice and beans**; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished rice** topped with the **cooked Beyond Beef® and sauce**, **salsa**, and **avocado mash**. Enjoy!

