

F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 😝 icon) and instructions tailored to you.\*

#### **Ingredients**

Customized ingredients



18 oz Ground Beef 😉

#### **SWAPPED FOR:**



18 oz Ground Turkey 🔄



1 Lime



1 oz Sliced Pickled Jalapeño Pepper



1 15.5-oz can Black Beans



3/4 lb Carrots



½ cup Guacamole



1/4 cup Sour Cream



1 cup Long Grain White Rice



1/2 lb Grape Tomatoes



3/4 cup Guajillo Chile Pepper Sauce



1 Tbsp Mexican Spice



# 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.

<sup>1.</sup> Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano

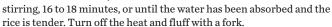
<sup>\*</sup>Ingredients may be replaced and quantities may vary.

#### Prepare & roast the carrots

- · 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 1/2-inch pieces.
- Transfer 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, 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





#### 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 beef

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the beef; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, or until lightly browned



- · Carefully drain off and discard any excess oil.
- Add the **guajillo chile sauce** (carefully, as the liquid may splatter) and 1/4 cup of water; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the sauce is slightly thickened and the beef is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



**CUSTOMIZED STEP 4** If you chose Ground Turkey

- Follow the directions in Step 4, using the turkey (instead of beef).

# Make the creamy guacamole & serve your dish

- Meanwhile, in a bowl, combine the guacamole, sour cream, and the juice of the remaining lime half. Season with salt and pepper.
- Serve the cooked rice and beans topped with the cooked beef, salsa, roasted carrots, and creamy guacamole. Enjoy!





Make the creamy guacamole and serve your dish as directed with the cooked turkey (instead of beef).

