

Oven-Baked Butternut Squash Chili

with Beans, Guajillo Sauce & Sour Cream

2 or 4 SERVINGS

⌚ 40 MINS: 10 MINS ACTIVE
30 MINS INACTIVE

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Ingredients*



½ lb Diced Butternut Squash or 1 lb for 4 servings



4 oz Grape Tomatoes or ½ lb for 4 servings



⅓ cup Mirepoix or ¾ cup for 4 servings



1 Tbsp Mexican Spice Blend¹



1 15.5-oz can Pinto Beans or 2 for 4 servings



¼ cup Sour Cream or ½ cup for 4 servings



⅓ cup Guajillo Chile Pepper Sauce or ¾ cup for 4 servings



1 Single-Use Aluminum Tray or 2 for 4 servings



1 15.5-oz can Black Beans or 2 for 4 servings



4 oz Shredded Monterey Jack Cheese or 8 oz for 4 servings



⅓ cup Crispy Onions



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1. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the base

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **tomatoes**.
- Drain and rinse the **black beans** and **pinto beans**.
- In the tray *or among the two trays if you're cooking 4 servings*, combine the **drained beans**, **squash**, **tomatoes**, **mirepoix**, **spice blend**, and **guajillo sauce**.
- Add **¼ cup of water** to the tray *or to each tray if you're cooking 4 servings*. Season with salt and pepper; stir to thoroughly combine.

2 Bake the tray & serve your dish

- Tightly cover the tray with foil and bake 28 to 30 minutes, or until the squash is tender when pierced with a fork.
- Remove from the oven. Carefully remove the foil; season with salt and pepper.
- Add the **cheese**; stir until melted and combined.
- Serve the **baked tray** topped with the **sour cream** and **crispy onions**. Enjoy!



When you're finished, rinse and recycle the tray.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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