

Oven-Baked Butternut Squash Chili

with Beans, Guajillo Sauce & Sour Cream

4 SERVINGS

⌚ 40 MINS: 10 MINS ACTIVE
30 MINS INACTIVE

 **Blue Apron**
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Ingredients*



1 lb Diced Butternut Squash



½ lb Grape Tomatoes



¾ cup Mirepoix



1 Tbsp Mexican Spice Blend¹



2 15.5-oz cans Pinto Beans



½ cup Sour Cream



¾ cup Guajillo Chile Pepper Sauce



2 Single-Use Aluminum Trays



2 15.5-oz cans Black Beans



8 oz Shredded Monterey Jack Cheese



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**.
- Between the two trays, evenly divide the **drained beans, squash, tomatoes, mirepoix, spice blend,** and **guajillo sauce**.
- Add **¼ cup of water** to each tray. Season with salt and pepper; stir to thoroughly combine.

2 Bake the trays & serve your dish

- Tightly cover the trays 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 trays** 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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