

# Oven-Baked Tomatillo Rice & Beans

with Tomatoes, Jalapeño & Guacamole


2 or 4 SERVINGS


⌚ 50 MINS: 5 MINS ACTIVE  
45 MINS INACTIVE


 **Blue Apron**  
blueapron.com





## Ingredients\*


 ½ cup Long Grain White Rice or 1 cup for 4 servings


 3 oz Baby Spinach or 5 oz for 4 servings


 ¼ cup Sour Cream or ½ 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

 1 oz Sliced Pickled Jalapeño Pepper or 2 oz for 4 servings

 ⅓ cup Tomatillo-Poblano Sauce or ⅔ cup for 4 servings

 4 oz Grape Tomatoes or ½ lb for 4 servings

 2 oz Shredded Cheddar & Monterey Jack Cheese Blend or 4 oz for 4 servings

 ¼ cup Guacamole or ½ cup for 4 servings

 Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## 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.

\*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 fresh produce.
- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- Drain and rinse the **beans**.
- In the tray or among the two trays if you're cooking 4 servings, combine the **spinach, rice, drained beans, tomatoes, tomatillo sauce**, and **as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be.
- Add **1 cup of water** to the tray or to each tray if you're cooking 4 servings. Season with salt and pepper; stir to combine.

## 2 Bake the tray & serve your dish

- Tightly cover the tray with foil and bake 40 minutes.
- Leaving the oven on, remove from the oven. Carefully remove the foil. Evenly top with the **cheese**.
- Return to the oven and bake, uncovered, 5 to 7 minutes, or until the rice is tender and the cheese is melted.
- Remove from the oven.
- Serve the **baked tray** topped with the **sour cream** and **guacamole**. Enjoy!



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



## DID YOU LOVE THIS MEAL?

Try all our Fast & Easy options at [blueapron.com](https://blueapron.com) or in the **Blue Apron app**.



**30-MINUTE MEALS**  
Designed to be prepped and cooked in under 30 minutes



**HEAT & EAT**  
Pre-cooked meals ready to pop in the microwave



**ONE-PAN RECIPES**  
Easy prep & cleanup options

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. If you purchased this recipe outside of [blueapron.com](https://blueapron.com), nutrition information can be found on the retailer's product page. | Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [@](#) Share your photos with #blueapron

