

# Mexican-Spiced Stuffed Squash

with Brown Rice, Peppers & Guacamole

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**  
blueapron.com



## Ingredients\*

Customized ingredients

### ADDED:



10 oz Pork Chorizo



1 Bell Pepper



2 oz Monterey Jack Cheese



¼ cup Guacamole



½ cup Brown Rice



1 Yellow Onion



1 Lime



1 oz Sliced Pickled Jalapeño Pepper



1 Tbsp Mexican Spice Blend<sup>1</sup>



1 Delicata Squash



2 Scallions



1 ½ Tbsps Golden Raisins



⅓ cup Guajillo Chile Pepper Sauce



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



5 - 12

PersonalPoints™  
range per serving

Now your Points value is personalized to YOU! It could be between 5-12 Points. Scan the barcode to see yours!



Scan this barcode in your WW app to track PersonalPoints. Wine is not included in PersonalPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint per teaspoon) to coat your pan before heating.

If you customized this recipe, your PersonalPoints may differ from what's above.

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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.



COOK ALONG WITH



"Alexa, find Blue Apron recipes."

## 1 Prepare & roast the squash

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut off and discard the ends of the **squash**. Halve lengthwise; using a spoon, scoop out and discard the pulp and seeds.
- Line a sheet pan with foil
- Place the **halved squash** on the foil. Drizzle with **olive oil** and season with salt and pepper; turn to coat. Arrange cut side down.
- Roast 20 to 22 minutes, or until browned and tender when pierced with a fork.
- Leaving the oven on, remove from the oven. Carefully flip the squash to be cut side up.



## 2 Cook the rice

- Meanwhile, in a medium pot, combine the **rice**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 23 to 25 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



## 3 Prepare the remaining ingredients

- Meanwhile, halve, peel, and medium dice the **onion**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Cut off and discard the stem of the **bell pepper**. Halve lengthwise; remove the ribs and seeds, then medium dice.
- Grate the **cheese** on the large side of a box grater.
- Quarter the **lime**.
- Roughly chop the **jalapeño pepper**. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the **guacamole** and the **juice of 2 lime wedges**.



## 4 Cook the vegetables

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced onion**, **raisins**, **sliced white bottoms of the scallions**, **diced bell pepper**, enough of the **spice blend** to coat (you may have extra), and **as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and softened.
- Turn off the heat. Add the **juice of the remaining lime wedges**; stir to combine. Taste, then season with salt and pepper if desired.



### ↺ CUSTOMIZED STEP 4 If you chose Chorizo

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chorizo**. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until lightly browned.
- Add the **diced onion**, **raisins**, **sliced white bottoms of the scallions**, **diced bell pepper**, enough of the **spice blend** to coat (you may have extra), and **as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until the vegetables are lightly browned and the chorizo is cooked through.
- Turn off the heat. Add the **juice of the remaining lime wedges**; stir to combine. Taste, then season with salt and pepper if desired.

## 5 Make the filling & stuff the squash

- To make the filling, to the pot of **cooked rice**, add the **cooked vegetables**, **guajillo sauce**, **half the grated cheese**, and a drizzle of **olive oil**. Season with salt and pepper. Stir to combine. Taste, then season with salt and pepper if desired.
- Evenly divide **half the filling** between each **roasted squash** half; top with the **remaining cheese** and drizzle with **olive oil**.



### ↺ CUSTOMIZED STEP 5 If you chose Chorizo

- Make the filling and stuff the squash as directed, using the **cooked chorizo and vegetables**.

## 6 Finish the squash & serve your dish

- Roast 2 to 3 minutes, or until heated through and the cheese is melted.
- Remove from the oven and let stand at least 2 minutes.
- Divide the **remaining filling** between two serving dishes. Top with the **finished squash**. Garnish with the **lime guacamole** and **sliced green tops of the scallions**. Enjoy!

