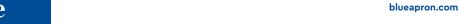
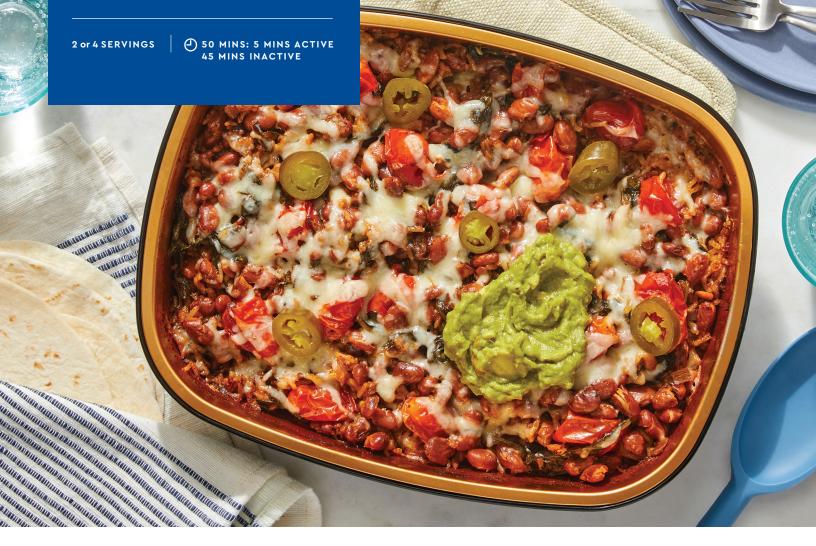
Oven-Baked Ancho Pinto Beans & Rice







Ingredients*



1/2 cup Long Grain White Rice or 1 cup for 4 servings



4 oz Grape Tomatoes or ½ lb for 4 servings



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



1/4 cup Cream or 1/2 cup for 4 servings



4 Flour Tortillas or 8 for 4 servings



3 oz Baby Spinach or 5 oz for 4 servings



1/4 cup Guacamole or 1/2 cup for 4 servings



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



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



3 oz Caramelized Onions & Garlic or 6 oz for 4 servings



1 Tbsp Ancho Chile Paste or 2 Tbsps for 4 servings



1 Single-Use Aluminum Tray or 2 for 4 servings



Serve with Blue Apron wine that has this symbol blueapron.com/wine

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Prepare the ingredients & make the base

- Preheat the oven 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, tomatoes, caramelized onions, drained beans, chile paste, and cream.
- 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 thoroughly combine.

2 Bake the tray

- 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, 4 to 6 minutes, or until the cheese is melted.
- Remove from the oven.

Warm the tortillas & serve your dish

- · Meanwhile, wrap the tortillas in foil and place directly onto an oven rack; warm 7 to 9 minutes, or until
- Transfer to a work surface and carefully unwrap.
- Serve the baked tray topped with the guacamole and as much of the pepper as you'd like, depending on how spicy you'd like the dish to be. Serve the warmed tortillas on the side. Enjoy!







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Produced in a facility that processes crustacean shellfish egg, fish, milk, peanuts, soy, tree nuts, and wheat. Blue Apron, LLC, New York, NY 10005



