

Oven-Baked Ancho Pinto Beans & Rice

with Guacamole & Tortillas


2 or 4 SERVINGS

⌚ 50 MINS: 5 MINS ACTIVE
45 MINS INACTIVE

 **Blue Apron**
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Ingredients*

-  ½ 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
-  ¼ cup Cream or ½ cup for 4 servings

-  4 Flour Tortillas or 8 for 4 servings
-  3 oz Baby Spinach or 5 oz for 4 servings
-  ¼ cup Guacamole or ½ 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
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 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.

3 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 heated through.
- 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!



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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