

# Oven-Baked Ancho Pinto Beans & Rice

with Guacamole & Tortillas

4 SERVINGS


⌚ 50 MINS: 5 MINS ACTIVE  
45 MINS INACTIVE

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## Ingredients\*


 1 cup Long Grain White Rice

 ½ lb Grape Tomatoes

 2 oz Sliced Pickled Jalapeño Pepper


 4 oz Shredded Cheddar & Monterey Jack Cheese Blend


 8 Flour Tortillas


 5 oz Baby Spinach

 ½ cup Guacamole


 2 Tbsps Ancho Chile Paste

 2 15.5-oz cans Pinto Beans

 6 oz Caramelized Onions & Garlic

 ½ cup Cream

 2 Single-Use Aluminum Trays

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

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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**.
- Between the two trays, evenly divide the **spinach, rice, tomatoes, caramelized onions, drained beans, chile paste, and cream**.
- Add **1 cup of water** to each tray. Season with salt and pepper; stir to thoroughly combine.

## 2 Bake the trays

- Tightly cover the trays 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 trays** 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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