

Southwest-Style Beef Skillet

with Tomatillo-Poblano Sauce,
Pinto Beans & Creamy Guacamole

4 SERVINGS

15-25 MINS

 **Blue Apron**
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Ingredients*



18 oz Ground Beef



5 oz Baby Spinach



1 15.5-oz can Pinto Beans



½ cup Guacamole



1 cup Long Grain White Rice



1 Yellow Onion



4 oz Shredded Monterey Jack Cheese



¾ cup Tomatillo-Poblano Sauce



½ lb Grape Tomatoes



1 oz Sweetie Drop Peppers



½ cup Sour Cream



1 Tbsp Mexican Spice Blend¹



Serve with Blue Apron wine that has this symbol
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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.



"Alexa, find Blue Apron recipes."

1 Cook the rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the **rice**, a **big pinch of salt**, and **2 cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Halve, peel, and medium dice the **onion**.
- Halve the **tomatoes**.
- Drain and rinse the **beans**.



3 Start the skillet

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef**, **diced onion**, and **spice blend**; season with salt and pepper. Cook, stirring occasionally and breaking the meat apart with a spoon, 4 to 6 minutes, or until browned.
- Carefully drain off and discard any excess oil.



4 Finish the skillet

- Add the **tomatillo sauce** (carefully, as the liquid may splatter), **halved tomatoes**, **drained beans**, and **spinach**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until thoroughly combined and the beef is cooked through.
- Evenly top the skillet with the **cheese**.
- Loosely cover the pan with foil and cook 2 to 3 minutes, or until the cheese is melted.
- Turn off the heat.



STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

5 Make the creamy guacamole & serve your dish

- In a bowl, combine the **sour cream** and **guacamole**. Season with salt and pepper.
- Serve the **finished skillet** with the **cooked rice**. Top with the **creamy guacamole** and **peppers**. Enjoy!



REHEATING INSTRUCTIONS

If you saved the dish for later, reheat the **skillet** and **rice** in the microwave 1 to 2 minutes, or until heated through. Finish and serve as directed.