

Ingredients*



18 oz Ground Beef



5 oz Baby Spinach



1 15.5-oz can Pinto



½ cup Guacamole



1 cup Long Grain White Rice



1 Yellow Onion



4 oz Shredded Monterey Jack Cheese



¾ cup Tomatillo-Poblano Sauce



1/2 lb Grape Tomatoes



1 oz Sweety Drop Peppers



½ cup Sour Cream



1 Tbsp Mexican Spice Blend1



on the app

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

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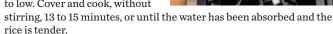
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"Alexa, find Blue Apron recipes."

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



• 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.