

# Oven-Baked Beef Chili

with Pinto Beans, Sour Cream & Crispy Onions

4 SERVINGS

⌚ 35 MINS: 5 MINS ACTIVE  
30 MINS INACTIVE

 **Blue Apron**  
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## Ingredients\*



18 oz Ground Beef



½ cup Sour Cream



⅔ cup Mirepoix



2 Single-Use Aluminum Trays



½ lb Grape Tomatoes



⅔ cup Guajillo Chile Pepper Sauce



⅓ cup Crispy Onions



4 oz Shredded Cheddar & Monterey Jack Cheese Blend



2 15.5-oz cans Pinto Beans



1 Tbsp Mexican Spice Blend<sup>1</sup>



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 Prepare the ingredients & make the base

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **tomatoes**.
- Drain and rinse the **beans**.
- Between the two trays, evenly divide the **drained beans, tomatoes, mirepoix, spice blend**, and **guajillo sauce**.
- Add **¼ cup of water** to each tray. Season with salt and pepper; stir to thoroughly combine.

## 2 Bake the trays & serve your dish

- Add the **beef** in an even layer (tearing into bite-sized pieces before adding); season with salt and pepper.
- Tightly cover the trays with foil and bake 28 to 30 minutes, or until thickened and the beef is cooked through.
- Remove from the oven; carefully remove the foil. Season with salt and pepper.
- Add the **cheese**; stir until melted and combined. Let stand at least 3 minutes before serving.
- Serve the **baked trays** topped with the **sour cream** and **crispy onions**. 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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