

Oven-Baked Squash & Black Bean Tacos

with Sour Cream & Crispy Onions

2 or 4 SERVINGS

⌚ 40 MINS: 5 MINS ACTIVE
35 MINS INACTIVE

 **Blue Apron**
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Ingredients*



½ lb Diced Butternut Squash or 1 lb for 4 servings



4 Flour Tortillas or 8 for 4 servings



3 oz Baby Spinach or 6 oz for 4 servings



2 oz Shredded Cheddar & Monterey Jack Cheese Blend or 4 oz for 4 servings



¼ cup Sour Cream or ½ cup for 4 servings



2 tsps Chipotle Chile Paste or 4 tsps for 4 servings



⅓ cup Guajillo Chile Pepper Sauce or ⅔ cup for 4 servings



⅓ cup Crispy Onions



1 15.5-oz can Black Beans or 2 for 4 servings



3 Tbsps Roasted Peanuts



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 **spinach**.
- Drain and rinse the **beans**.
- In the tray or among the two trays if you're cooking 4 servings, combine the **spinach**, **drained beans**, **guajillo sauce**, **squash**, and as much of the **chile paste** as you'd like, depending on how spicy you'd like the dish to be. Stir to combine.
- Add $\frac{1}{4}$ 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 & add the cheese

- Tightly cover the tray with foil and bake 28 to 30 minutes, or until the squash is tender when pierced with a fork.
- 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, if you prefer to use a microwave, wrap the **tortillas** in a damp paper towel and microwave on high 1 minute, or until heated through.
- If you prefer to use the oven, 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** with the **warmed tortillas**. Top with the **sour cream**, **peanuts**, 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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