

Oven-Baked Squash & Black Bean Tacos

with Sour Cream & Crispy Onions

4 SERVINGS

⌚ 40 MINS: 5 MINS ACTIVE
35 MINS INACTIVE

 **Blue Apron**
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Ingredients*



1 lb Diced Butternut Squash



8 Flour Tortillas



6 oz Baby Spinach



4 oz Shredded Cheddar & Monterey Jack Cheese Blend



½ cup Sour Cream



4 tsps Chipotle Chile Paste



⅔ cup Guajillo Chile Pepper Sauce



⅓ cup Crispy Onions



2 15.5-oz cans Black Beans



3 Tbsps Roasted Peanuts



2 Single-Use Aluminum Trays



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**.
- Between the two trays, evenly divide 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 each tray. Season with salt and pepper; stir to thoroughly combine.

2 Bake the trays & add the cheese

- Tightly cover the trays 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 trays** 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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