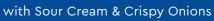
# Oven-Baked Squash & Black Bean Tacos

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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



<sup>2</sup>/<sub>3</sub> cup Guajillo Chile Pepper Sauce



1/3 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 blueapron.com/wine

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### 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 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.

#### 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!







To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | Food safety handling information: blog.blueapron.com/foodsafety

Produced in a facility that processes crustacean shellfish egg, fish, milk, peanuts, soy, tree nuts, and wheat. Blue Apron, LLC, New York, NY 10005



