

Oven-Baked Cornbread Chili Casserole

with Pinto Beans, Jalapeño & Sour Cream

2 or 4 SERVINGS

🕒 30 MINS: 5 MINS ACTIVE
25 MINS INACTIVE

 **Blue Apron**
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Ingredients*

Customized ingredients

ADDED:

 12 oz USDA Prime Ground Beef 

 1 Pasture-Raised Egg or 2 for 4 servings

 4 oz Grape Tomatoes or ½ lb for 4 servings

 1 oz Sliced Pickled Jalapeño Pepper or 2 oz for 4 servings

 ¼ cup Sour Cream or ½ cup for 4 servings

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

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

 2 Tbsps Tomato Paste or ¼ cup for 4 servings

 ⅓ cup Mirepoix or ⅔ cup for 4 servings

 2 tsps Honey or 4 tsps for 4 servings

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

 ½ cup Cornbread Mix or 1 cup for 4 servings

 1 Tbsp Mexican Spice Blend¹

 1 Single-Use Aluminum Tray or 2 for 4 servings

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

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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. 4-serving increase does not apply to the customized recipe.



"Alexa, find Blue Apron recipes."

1 Make the base & start the tray

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **tomatoes**.
- Drain and rinse the **beans**.
- In the tray or among the two trays if you're cooking 4 servings, combine the **drained beans, guajillo sauce, mirepoix, spice blend, tomatoes, and tomato paste**. Season with salt and pepper.
- Add $\frac{1}{2}$ **cup of water** to the tray or to each tray if you're cooking 4 servings. Stir to thoroughly combine.
- Tightly cover the tray with foil and bake 10 minutes.
- Leaving the oven on, remove from the oven.

↶ CUSTOMIZED STEP 1 If you chose Prime Ground Beef

- Follow the directions in Step 1, adding the **beef** in an even layer to the **prepared base** (tearing into bite-sized pieces before adding) after the water.

2 Make the cornbread batter

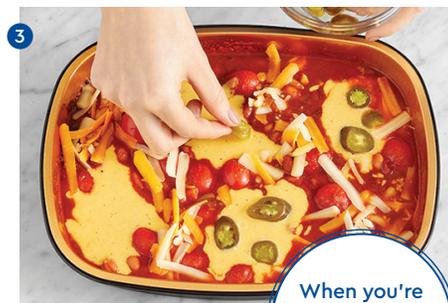
- Meanwhile, in a bowl, combine the **egg, cornbread mix, and 2 tablespoons of water or $\frac{1}{4}$ cup of water** if you're cooking 4 servings; season with salt and pepper. Stir until just combined.

3 Finish the tray & serve your dish

- Carefully remove the foil. Evenly top with the **cheese**.
- Top with 4 equal-sized dollops of the **batter per tray** if you're cooking 4 servings. Press **as much of the pepper as you'd like** into the batter, depending on how spicy you'd like the dish to be.
- Return to the oven and bake, uncovered, 8 to 10 minutes, or until the cornbread is cooked through and the chili is thickened.
- Remove from the oven.
- Serve the **baked tray** topped with the **sour cream**. Top the cornbread with the **honey** (kneading the packet before opening). Enjoy!

↶ CUSTOMIZED STEP 3 If you chose Prime Ground Beef

- Carefully remove the foil. Evenly top with the **cheese**.
- Top with 4 equal-sized dollops of the **batter**. Press **as much of the pepper as you'd like** into the batter, depending on how spicy you'd like the dish to be.
- Return to the oven and bake, uncovered, 8 to 10 minutes, or until the cornbread and beef are cooked through and the chili is thickened.
- Remove from the oven.
- Serve the **baked tray** topped with the **sour cream**. Top the cornbread with the **honey** (kneading the packet before opening). 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, sesame, and wheat.
Blue Apron, LLC, New York, NY 10005

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