

Oven-Baked Squash & Pinto Bean Tacos

with Cheese & Cilantro Sour Cream

2 SERVINGS

⌚ 40 MINS: 5 MINS ACTIVE
35 MINS INACTIVE

 **Blue Apron**
blueapron.com




Ingredients*

Customized ingredients

ADDED:



10 oz Pork Chorizo 



4 Flour Tortillas



½ lb Diced Butternut Squash



1 oz Sliced Pickled Jalapeño Pepper



¼ cup Cream



2 oz Shredded Cheddar & Monterey Jack Cheese Blend



¼ cup Sour Cream



⅓ cup Crispy Onions



1 15.5-oz can Pinto Beans



⅓ cup Guajillo Chile Pepper Sauce



¼ cup Cilantro Sauce



1 Tbsp Mexican Spice Blend¹



1 Single-Use Aluminum Tray

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

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

- Preheat the oven to 450°F.
- Drain and rinse the **beans**.
- In the tray, combine the **drained beans**, **guajillo sauce**, **cream**, **squash**, **spice blend**, $\frac{1}{4}$ cup of **water**, and **as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper; stir to thoroughly combine.

2 Bake the tray

- Tightly cover the tray with foil and bake 28 to 30 minutes, or until slightly thickened and the squash is tender when pierced with a fork.
- Remove from the oven; carefully remove the foil. Stir in the **cheese** until melted and combined.

↩ CUSTOMIZED STEP 2 *If you chose Chorizo*

- Add the **chorizo** in an even layer (tearing into bite-sized pieces before adding).
- Tightly cover the tray with foil and bake 28 to 30 minutes, or until the squash is tender when pierced with a fork and the chorizo is cooked through.
- Remove from the oven; carefully remove the foil. Stir in the **cheese** until melted and combined.

3 Warm the tortillas

- Meanwhile, 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.

4 Finish & serve your dish

- Meanwhile, in a bowl, combine the **sour cream** and **cilantro sauce**. Taste, then season with salt and pepper if desired.
- Serve the **baked tray** with the **warmed tortillas**. Top with the **cilantro sour cream** and **crispy onions**. Enjoy!



When you're finished, rinse and recycle the tray.



Did you love this meal?

Scan this code to let us know what you thought—our Test Kitchen reads each and every review!



TRY OUR OTHER Fast & Easy MEALS options

Find more one-pan, 30-minute, and Heat & Eat meals on blueapron.com or in the **Blue Apron app**.

