

Oven-Baked Cilantro Rice & Bean Tacos

with Tomatoes, Jalapeño & Guacamole

4 SERVINGS

🕒 50 MINS: 5 MINS ACTIVE
45 MINS INACTIVE

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Ingredients*

Customized ingredients

ADDED:



20 oz Pork Chorizo 



4 Flour Tortillas 



1 cup Long Grain White Rice



6 oz Baby Spinach



½ lb Grape Tomatoes



8 Flour Tortillas



2 oz Sliced Pickled Jalapeño Pepper



½ cup Sour Cream



4 oz Shredded Cheddar & Monterey Jack Cheese Blend



½ cup Guacamole



2 15.5-oz cans Black Beans



½ cup Cilantro Sauce



⅓ cup Crispy Onions



1 Tbsp Mexican Spice Blend¹



2 Single-Use Aluminum Trays

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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.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the base

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- Drain and rinse the **beans**.
- Between the two trays, evenly divide the **spinach, rice, drained beans, tomatoes, spice blend, cilantro sauce**, and **as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be. Stir to combine.
- Add **1 cup of water** to each tray. Season with salt and pepper; stir to thoroughly combine.

2 Bake the trays

- Tightly cover the trays with foil and bake 40 minutes. Leaving the oven on, remove from the oven.
- Carefully remove the foil. Evenly top with the **cheese**.
- Return to the oven and bake, uncovered, 5 to 7 minutes, or until the rice is tender and the cheese is melted.
- Remove from the oven.

↩ CUSTOMIZED STEP 2 *If you chose Chorizo*

- Add the **chorizo** (tearing into bite-sized pieces before adding) in an even layer on top of the **prepared base**.
- Tightly cover the trays with foil and bake 40 minutes. Leaving the oven on, remove from the oven.
- Carefully remove the foil. Evenly top with the **cheese**.
- Return to the oven and bake, uncovered, 5 to 7 minutes, or until the rice is tender, the cheese is melted, and the chorizo is cooked through.
- Remove from the oven.

3 Warm the tortillas & serve your dish

- 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.
- Serve the **baked trays** with the **warmed tortillas**. Top with the **sour cream, guacamole, 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, sesame, and wheat.
Blue Apron, LLC, New York, NY 10005

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