

Oven-Baked Beef & Pinto Bean Chili

with Spinach & Sour Cream

4 SERVINGS

⌚ 35 MINS: 5 MINS ACTIVE
30 MINS INACTIVE

 **Blue Apron**
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Ingredients*



18 oz Ground Beef



6 oz Baby Spinach



2 oz Sliced Pickled Jalapeño Pepper



½ cup Sour Cream



4 oz Shredded Cheddar & Monterey Jack Cheese Blend



⅔ cup Guajillo Chile Pepper Sauce



2 15.5-oz cans Pinto Beans



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

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **spinach**.
- Drain and rinse the **beans**.
- Between the two trays, evenly divide the **spinach**, **drained beans**, **spice blend**, and **guajillo sauce**. Stir to combine.
- Add **¼ cup of water** to each tray. Season with salt and pepper; stir to thoroughly combine.

2 Bake the trays & serve your dish

- Add the **beef** in an even layer (tearing into bite-sized pieces before adding); season with salt and pepper.
- Tightly cover the trays with foil and bake 28 to 30 minutes, or until thickened and the beef is cooked through.
- Remove from the oven; carefully remove the foil. Let stand at least 3 minutes before serving.
- Serve the **baked trays** topped with the **cheese**, **sour cream**, and **as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be. 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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