

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



2/₃ cup Guajillo Chile Pepper Sauce



2 15.5-oz cans Pinto Beans



1 Tbsp Mexican Spice Blend¹



2 Single-Use Aluminum Trays



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.



"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 1/4 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
- 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!





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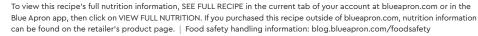
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Produced in a facility that processes crustacean shellfish egg, fish, milk, peanuts, soy, tree nuts, and wheat. Blue Apron, LLC, New York, NY 10005





