

Oven-Baked Butternut Squash Chili

with Beans, Guajillo Sauce & Sour Cream

2 SERVINGS

⌚ 40 MINS: 5 MINS ACTIVE
35 MINS INACTIVE

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Ingredients*



½ lb Diced Butternut Squash



4 oz Grape Tomatoes



¼ cup Sour Cream



4 oz Shredded Monterey Jack Cheese



⅓ cup Mirepoix



⅓ cup Guajillo Chile Pepper Sauce



⅓ cup Crispy Onions



1 15.5-oz can Pinto Beans



1 Tbsp Mexican Spice Blend¹



1 Single-Use Aluminum Tray



Serve with Blue Apron wine that has this symbol
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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 **tomatoes**.
- Drain and rinse **beans**.
- In the tray, combine the **drained beans, squash, tomatoes, mirepoix, spice blend, guajillo sauce**, and **¼ cup of water**. Season with salt and pepper; stir to thoroughly combine.

2 Bake the tray & serve your dish

- Tightly cover the tray with foil and bake 28 to 30 minutes, or until the squash is tender when pierced with a fork.
- Remove from the oven. Carefully remove the foil.
- Add the **cheese** and season with salt and pepper; stir until melted and combined.
- Serve the **baked tray** topped with the **sour cream** 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, and wheat.

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