

Oven-Baked Butternut Squash Chili

with Beans, Guajillo Sauce & Sour Cream

4 SERVINGS

⌚ 40 MINS: 5 MINS ACTIVE
35 MINS INACTIVE

 **Blue Apron**
blueapron.com



Ingredients*



1 lb Diced Butternut Squash



½ lb Grape Tomatoes



½ cup Sour Cream



½ lb Shredded Monterey Jack Cheese



⅔ cup Mirepoix



⅔ cup Guajillo Chile Pepper Sauce



⅓ cup Crispy Onions



2 15.5-oz cans Pinto Beans



1 Tbsp Mexican Spice Blend¹



2 Single-Use Aluminum Trays

1. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano
*Ingredients may be replaced and quantities may vary.



Serve with Blue Apron wine that has this symbol
blueapron.com/wine



13 Points[®] value per serving



Scan this barcode in your WW app to track Points[™]. Wine is not included in Points[™] as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 Points[™]) instead of olive oil (1 Points[™] value per teaspoon) to coat your pan before heating.

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COOK ALONG WITH



"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 the **beans**.
- Between the two trays, evenly divide the **drained beans, squash, tomatoes, mirepoix, spice blend**, and **guajillo sauce**.
- Add **¼ cup of water** to each tray. Season with salt and pepper; stir to thoroughly combine.

2 Bake the trays & serve your dish

- Tightly cover the trays 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 trays** topped with the **sour cream** and **crispy onions**. Enjoy!



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

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