



# Venison Stuffed Green Peppers

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**SERVES:**      **PREP TIME:** 1 min.      **COOK TIME:** 15 min.

## Ingredients:

4 green peppers

½ pound of ground venison

1 medium onion

1 Tablespoon minced garlic

½ cup rice

1 Tablespoon Worcestershire sauce

1 cup shredded mozzarella cheese

1 can sloppy joe sauce, 26 ½ ounces

1 can diced tomatoes, 14 ½ ounces

1 can mushrooms, 4 ounces

## Directions:

1. Cut the top off of the green peppers, and clean the inside.
2. Mix venison, onion, garlic, salt, pepper, rice, Worcestershire sauce, and ½ cup mozzarella cheese.
3. Add ½ can sloppy joe sauce and ½ can diced tomatoes to the mix. Fill the green peppers with the mixture and place in the crockpot.
4. Mix the remaining sloppy joe sauce, diced tomatoes, and mushrooms and pour over peppers.
5. Cook peppers on high for 4 to 5 hours. Once peppers are ready to serve, drizzle with the rest of mozzarella cheese.

