

# Crockpot Stuffed Pizza Turkey Peppers

*Pizza stuffed into a pepper that you don't have to feel guilty about!*

- 4 -5 Bell peppers (Colors are up to you!)
- 1/2 cup diced onion
- 1 tsp minced garlic
- 1 1/2 ground turkey
- 3 cups tomato sauce
- 2 cups brown rice
- 1 tsp Italian seasoning
- 1/4 tsp Salt
- 1 cup mozzarella cheese (save 1/4 cup for topping)
- 3/4 cup chopped pepperoni (save a few pieces for topping)

Spray crockpot with a nonstick cooking spray and place a 1/4 inch of water on the bottom.

Start cooking meat. Add the turkey, garlic and onion to a pot over medium heat and cook through. Once meat is cooked, add the tomato sauce. Let simmer for 20-30 minutes. The longer it simmers the better it taste!

While your meat is simmering, cook your brown rice according to box.

After simmering, add rice, pepperoni, seasonings, and 3/4 cup mozz cheese to meat mixture. Stir well. Scoop mixture into each pepper and place into crockpot. Cook on low for 6 hours. Top with cheese, a few pepperoni pieces, dash of Italian seasoning and melt for a few minutes, then dig in!

I found serving it in a deep small bowl was easiest to eat.

\*Note, if your peppers don't take up your full crockpot, add a ball jar with water on the bottom to help your peppers not to fall over. \*