



## Hunter39s Venison Casserole

Savannah · 30/09/2024



### Prep Time

1 hr

### Difficult

Medium

### Servings

4

### Description

This delicious onedish meal was designed to be most flavorful when made with ground venison but its also fabulous when made with other big game or even ground beef

### Ingredients

- - 2 cups buttery mashed potatoes - 1 pound lean ground venison (or other big game) - 1 tablespoon canola oil - 1 red onion
- chopped - 2 cloves garlic
- minced - 2 stalks celery
- diced - ½ cup diced red bell pepper - 1 tablespoon Worcestershire sauce - ½ teaspoon salt - ¼ teaspoon pepper - 2 eggs
- beaten - 1 cup cottage cheese - 2 tomatoes
- sliced - 1 cup shredded Colby Jack or Cheddar cheese

### Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Spread mashed potatoes evenly in a 2-quart casserole dish; set aside. Brown the venison in a large skillet over medium-high heat until crumbly and no longer pink
2. set aside. Heat the canola oil in the skillet
3. then stir in the red onion
4. garlic
5. celery
6. and red bell pepper. Cook until the onion has softened
7. about 3 minutes. Stir in cooked venison
8. and season with Worcestershire
9. salt
10. and pepper. Spoon mixture onto potatoes in the casserole dish. Stir together eggs and cottage cheese in a small bowl; spread evenly over meat mixture. Top with tomato slices
11. and sprinkle with cheese. Bake
12. uncovered
13. in preheated oven until set
14. about 20 minutes.