

Serves 8

INGREDIENTS:

- 1 Tbsp olive oil
- 1/2 onion, diced
- 1 lb ground venison
- 1 tsp salt
- 1/2 tsp pepper
- 1 can cream of mushroom soup
- 1 1/2 cups frozen peas, thawed
- 1 cup shredded cheddar cheese
- 3 cups tater tots

DIRECTIONS:

1. Preheat your oven to 350°F and grease a 13x9-inch glass pan.
2. In a large skillet over medium-high heat, add the olive oil and onion and cook 2 minutes. Add the venison, salt, and pepper, and cook until no longer pink. To the skillet add the cream of mushroom soup and the frozen peas. Pour the mixture into the glass dish.
3. Top the venison with the shredded cheese and line the tater tots on top of the cheese. Cover tightly with foil and bake 45 minutes. Remove the foil and bake an extra 15 minutes to brown the tater tots. Serve.

NOTES:

No need to thaw out your tater tots! Just add them in frozen.

Make sure to use condensed cream of mushroom soup for this recipe.