

Crock Pot Ground Turkey Stuffed Peppers



Make your holiday table a little brighter with these beautiful stuffed bell peppers!

My favorite season is sunshine. I don't really care what month of the year it actually is... if the sun is beaming and I can feel the warmth on my face then it's my favorite season, for sure. Fall brings lots of sunshine— and rain— and over programming of school functions, sports, travels, holidays, and chaos. That's why I desperately need that sunshine to keep me warm and happy! ☐

Since days like today have a full agenda and to do list, I'm taking advantage of leftovers in my fridge and making an easy low-fat crock pot meal that we can all sit down to as soon as we get home from today's events. It's tempting to drive through or order delivery when the day is so full already... but I'd rather have dinner ready in the crock pot and just get home, sit down, and eat. Sure, there are a few dishes to do

after the kids go to bed, but it's so much healthier and less crazy for me to plan ahead and just have it done and ready to go.



We ate stuffed peppers pretty often growing up. I like the simplicity of meat and veggies and it is a great way to use up leftover rice. I can also totally sneak in extra veggies because it's really like a pretty pepper stuffed with a huge meatball! You can either cut the bell peppers in half or just cut the crown off and stuff them

whole and standing up. I make that decision based on the shapes/sizes of the peppers and how they will fit best in my crock pot. If I use the whole pepper, I like to use this [insta pot](#) or one that is more vertical... but if I'm cutting them in half, then [this is definitely the one to use](#).

My kids like the filling, but not the peppers, so when I make this at home I save half of the filling and bake it in a loaf pan instead of stuffing it into peppers for the crock pot. I don't usually like to make two separate meals for dinner... but if I give them the stuffed peppers they just eat the middle out and leave the fleshy and bright veggie to throw out. That makes me sad! So I have compromised and bake it separate for them to eat.

Crock Pot Ground Turkey Stuffed Peppers

Prep Time: 20 minutes

Cook Time: 5-6 hours

Serves: 6

6 medium bell peppers (red, yellow, orange, or green)

1 lb. ground turkey

2 c. cooked white rice

1 c. diced sweet onion

1/2 c. shredded carrot

1/2 c. canned corn kernels, drained

2 T. tomato paste

8 oz. can of tomato sauce

2 T. brown sugar

Cut the tops off of the peppers and pull out seeds and pithy parts. In a separate bowl, mix the meat and veggies. Form into balls and fill the peppers; the meat can be pressed in firmly. In another bowl, mix the tomato paste and sauce with the brown sugar, then pour the mixture over the tops of the peppers. Cook on low for 4-6 hours.

Crock Pot Thai Chicken Wraps

Tonight is open house at my son's school and the timing makes dinner as a family tough. So, it is going to be date night instead— but eating out is expensive, so I'll feed the kids early and then us parents can eat when we get home (and the kids are sleeping!). But since I'm not sure what time we'll get home from the school, I'm going to start the crock pot late this afternoon so that dinner is ready when we get back.

One of my favorite appetizers is those amazing sauced up thai chicken wraps that you can get at fancy Asian-inspired

restaurants. The unfortunate part is that the lettuce is totally an illusion making you think this is a healthy choice. The typical sauce is usually full of really salty, sugary, high calorie ingredients that I totally don't want to indulge in tonight. So I've come up with a healthier way to enjoy this treat, using the crock pot to get the most out of all the flavors and then whipping up a quick sauce in a pan to coat the whole mixture.

Most restaurants serve this dish with iceberg lettuce because it is crisp, but you can also use leaves of romaine lettuce or even tortillas. I hope you get to enjoy this at your next date night at home, too!

2 stalks celery, chopped

2 carrots, chopped

1/2 onion, chopped

6 oz. mushrooms, sliced

3 cloves garlic

1 8.75 oz. can water chestnuts, chopped

2 10 oz. cans white chicken in water

sauce:

1/2 c. peanut butter

1/4 c. soy sauce

1/4 c. water

3 T. rice wine vinegar

2 packets of Splenda

Put all filling ingredients in the crock pot and cook on low for four hours. In a saucepan, cook all sauce ingredients over

medium heat (yes, on the stove), until it reaches a smooth consistency. If it is too thick, add 1/4 c. water and continue stirring. Pour the sauce into the crock pot and stir the mixture well. Serve with chilled lettuce leaves.

Crock Pot Chicken and Quinoa

This is great sick food. Not food that will make you sick, but a food that falls into the same category as matzah ball soup, egg drop soup and homemade mashed potatoes– these foods all make you feel better! I'll warn you that this dish is very bland, so if you'd like to eat it when you are aren't queasy or feverish, you might want to add some more veggies and seasonings. When you read this recipe, save it to your favorites so that next time you are sick, you have a go-to recipe for an easy dish to make everyone feel better. Enjoy! (and stay healthy!)

1 c. quinoa, rinsed and drained

2 c. chicken broth

1/2 medium onion, chopped

3 carrots, sliced

6 skinless chicken thighs (about 1.5 lbs)

2 bay leaves

1 t. salt

1 t. black pepper

1 T. parsley flakes

1 t. celery seed

Put quinoa and broth in crock pot and stir. Add onions and carrots, stir again and then place chicken thighs in. Sprinkle seasonings all over everything. Cook on high for 2.5-3 hours. How to tell it's done: each quinoa grain has a white string that appears on it when it's cooked, chicken thighs need to be cooked through and carrots need to be soft.