

Bison and Sweet Potato Casserole

with Rooibos Vanilla Tea

2 lbs Ground bison	1/2 C Milk
1 lb Ground pork belly	1 † Garlic powder
2 C Sweet potatoes (cubed)	1 † Paprika
1 C Onion (chopped)	Salt and pepper to taste
1 C Bell pepper (chopped)	1/2 C Rooibos Vanilla Tea (brewed and cooled)
1 C Cheddar cheese (shredded)	
1/2 C Sour cream	

PREHEAT your oven to 350°F and grease a 9x13-inch baking dish.

MIX ground bison and ground pork belly together.

COOK the meat mixture in a skillet over medium heat until browned.

ADD onion and bell pepper, cooking until tender.

LAYER half of the cubed sweet potatoes in the prepared baking dish.

SPREAD the meat mixture over the sweet potatoes.

LAYER the remaining sweet potatoes on top.

MIX Cheddar cheese, sour cream, milk, garlic powder, paprika, salt, pepper, and brewed Rooibos Vanilla Tea in a bowl.

POUR the mixture over the sweet potatoes.

BAKE for 45-50 minutes or until the sweet potatoes are tender and the top is golden brown.