Wild Game
Crock Pot Cooking – April 24, 2015

Ingredients:
- 3 pheasant breasts
- 1 packet of taco seasoning
- Small jar of salsa (about 2 cups)
- Half a block of reduced fat cream cheese

Directions:
1. Wash and trim the pheasant if needed.
2. Place pheasant breasts in the bottom of a crockpot with the packet of taco seasoning and salsa.
3. Cook on HIGH for 3-4 hours or LOW for 5-6 hours.
4. After cooking time is complete, shred breasts and place back in the crockpot with the cream cheese.
5. Dice up the cream cheese and allow it to melt into the salsa-pheasant mixture.
6. Serve on whole wheat tortilla shells with lettuce or as a dip with tortilla chips!