

PIZZA CASSEROLE

by

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PREHEAT OVEN TO 350°F

Ingredients

Whatever you like on pizza (pepperoni, green peppers, onions, sausage, black olives, mushrooms, etc)

Lots of shredded mozzarella cheese

Canned or homemade spaghetti sauce

Your favorite pasta (elbow macaroni, pasta wheels, small shells, medium shells, rigatoni, mostaccioli, etc. - nothing larger than medium shells)

Instructions

1. Brown the hamburger or sausage if you are using them.
2. Add mushrooms (if included) and cook until mushrooms are done.
3. Meanwhile, boil your pasta until done, drain, and stir a little margarine into the pasta and set aside
4. Cut pepperoni, onions, green peppers, olives, etc. into small pieces (bite-sized or smaller)
5. Add onion, green peppers, olives, etc. to the meat mixture.
6. Add spaghetti sauce and simmer for a few minutes.
7. Spray a 9 x 13 pan with non-stick cooking spray.
8. Layer the pasta, meat mixture and generous amounts of cheese in the 9 x 13 pan
9. Bake at 350° F until the cheese is melted.

Serve with a tossed salad and garlic toast or breadsticks (bread and butter are a favorite of my kids with this one)

Prep Time: 20 minutes + baking