

Easy Pizza Casserole – makes 4 to 6 servings

Ingredients

- **1 lb. ground beef** OR ground turkey or turkey breast OR turkey sausage
- **1 small onion, diced**
- 1 clove garlic, minced OR ½ teaspoon garlic powder
- 2 tsp. Italian seasoning OR oregano
- **2 - 15 oz. cans spaghetti sauce** OR 1 – 28 oz. jar
- **1 can diced tomatoes**
- 1 4-ounce can sliced mushrooms (may be omitted OR sauté 8 oz. of fresh)
- **1 - 16 oz. box – whole grain rotini pasta**
- **2 cups shredded cheese**, divided for use
- ½ of 5-ounce package of turkey pepperoni slices, cut in half (may omit this)
- Red chile flakes and Parmesan cheese (if desired for serving)

Instructions

1. Cook pasta according to package directions. Do not overcook. Drain pasta well.
2. Brown ground beef with onion, garlic (powder) and Italian seasoning.
3. Start preheating oven to 350° F.
4. Drain excess fat from ground beef.
5. In a large bowl, mix together spaghetti sauce, diced tomatoes, mushrooms, cooked pasta, 1 1/2 cups shredded cheese, cooked ground beef and half of pepperoni pieces. Stir well.
6. Spray 9"x 13" baking dish with nonstick cooking spray or lightly grease with oil.
7. Pour in pasta mixture.
8. Sprinkle with remaining 1/2 cup of cheese.
9. Place remaining pepperoni slices on top. Cover with aluminum foil.
10. Bake at 350° F for 20 minutes.
11. Remove aluminum foil and bake for another 5-10 minutes (until cheese is melted).
12. Enjoy with a green vegetable like broccoli, green beans or spinach. Let each person sprinkle with red chile flakes and Parmesan cheese if desired.

Notes

- Spray the inside of the aluminum foil with nonstick spray so the cheese does not stick to it while baking.
- Have fun with this dish and add more of your favorite pizza toppings like green peppers, bacon bits, sausage or olives!
- Items in **BOLD are available on the FDPIR program**. Tanner says to use the whole package of turkey pepperoni 😊.