

Pizzagna Casserole: The Ultimate Pizza and Lasagna Mashup

If you can't decide between



OVEN
375°F

TIME
15 min

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INGREDIENTS

For the Casserole Base:

- 8 ounces lasagna noodles (or penne pasta)
- 1 pound ground beef (or Italian sausage)
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 (24 oz) jar pizza sauce (or marinara sauce)
- 1 teaspoon Italian seasoning
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper

For the Layers:

- 1 $\frac{1}{2}$ cups ricotta cheese (or cottage cheese)
- 1 egg
- 2 cups shredded mozzarella cheese
- $\frac{1}{2}$ cup grated Parmesan cheese
- $\frac{1}{2}$ cup pepperoni slices
- $\frac{1}{2}$ teaspoon red pepper flakes (optional, for spice)
- 1 tablespoon chopped fresh basil or parsley (for garnish)

How to Make Pizzagna Casserole:

1. Cook the Pasta:

Bring a large pot of salted water to a boil and cook lasagna noodles according to package directions.

Drain and set aside.

2. Prepare the Meat Sauce:

In a large skillet, cook the ground beef over

medium heat until browned.

Add diced onion and garlic, cooking for 2-3 minutes until fragrant.

Stir in the pizza sauce, Italian seasoning, salt, and black pepper. Simmer for 5 minutes, then remove from heat.

3. Mix the Ricotta Layer:

In a small bowl, mix ricotta cheese, egg, and Parmesan cheese until smooth.

4. Assemble the Casserole:

Preheat oven to 375°F (190°C) and grease a 9x13-inch baking dish.

Spread a layer of meat sauce on the bottom of the dish.

Add a layer of cooked noodles, followed by half of the ricotta mixture and shredded mozzarella.

Repeat the layers, finishing with the remaining sauce and a generous sprinkle of mozzarella cheese.

Top with pepperoni slices and red pepper flakes (if using).

5. Bake Until Golden and Bubbly:

Cover with foil and bake for 25 minutes.

DIRECTIONS

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2. Drain and set aside.
3. Prepare the Meat Sauce: In a large skillet, cook the ground beef over medium heat until browned.
4. Add diced onion and garlic, cooking for 2-3 minutes until fragrant.
5. Stir in the pizza sauce, Italian seasoning, salt, and black pepper. Simmer for 5 minutes, then remove from heat.
6. Mix the Ricotta Layer: In a small bowl, mix ricotta cheese, egg, and Parmesan cheese until smooth.
7. Assemble the Casserole: Preheat oven to 375°F (190°C) and grease a 9x13-inch baking dish.
8. Spread a layer of meat sauce on the bottom of the dish.
9. Add a layer of cooked noodles, followed by half of the ricotta mixture and shredded mozzarella.
10. Repeat the layers, finishing with the remaining sauce and a generous sprinkle of mozzarella cheese.
11. Top with pepperoni slices and red pepper flakes (if using).
12. Bake Until Golden and Bubbly: Cover with foil and bake for 25 minutes.
13. Remove the foil and bake for another 10-15 minutes, until the cheese is golden and bubbly.
14. Let It Rest and Serve: Let the casserole rest for 5-10 minutes before slicing.
15. Garnish with fresh basil or parsley and serve warm!

16. My Best Tips for Perfect Pizzagna Casserole: Use oven-ready lasagna noodles - Saves time and eliminates boiling.
17. For extra flavor - Mix Italian sausage with the ground beef.
18. Want a crispy topping? - Broil the casserole for 2-3 minutes at the end.
19. Make it vegetarian - Swap the meat for mushrooms, bell peppers, and spinach.
20. What to Serve with Pizzagna Casserole: This dish pairs beautifully with:
21. Garlic bread or cheesy breadsticks - Perfect for soaking up the sauce.
22. A fresh green salad - Lightens up the meal.
23. Roasted vegetables - Such as zucchini, bell peppers, or asparagus.
24. A glass of red wine - Complements the rich flavors.
25. FAQs: Can I make this casserole ahead of time? Yes! Assemble everything, cover, and refrigerate for up to 24 hours before baking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pizzagna-casserole-the-ultimate-pizza-and-lasagna-mashup/>