

Pepperoni Pizza Casserole: The Ultimate Cheesy Comfort Food

There are some meals that just have a way of bringing a smile to everyone's face, and this



OVEN
350°F

TIME
20-25 min

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INGREDIENTS

- 1 lb pasta (such as rotini or penne)
- 1 jar (about 24 ounces) pizza sauce
- 2 cups sliced pepperoni, divided
- 2 cups shredded mozzarella cheese, divided
- 1 teaspoon Italian seasoning
- 1/2 cup grated Parmesan cheese
- Salt and black pepper, to taste

Swaps and Notes:

Pasta: Rotini or penne pasta are perfect for this casserole because they hold the sauce and pepperoni pieces so well. You can use any short pasta shape you prefer.

Sauce: A good quality store-bought pizza sauce is a great shortcut. You can also use your favorite homemade tomato sauce.

Pepperoni: I've used classic pepperoni slices here, but you can also use a spicy variety for a little kick.

Cheese: Mozzarella is essential for the classic pizza melt. Parmesan cheese on top adds a salty, nutty flavor and a beautiful golden crust. You can also add some provolone or a different cheese blend.

Add-ins: Feel free to get creative! You could add some sautéed bell peppers, onions, or even some mushrooms to the mix for a more veggie-filled casserole.

How to Make Pepperoni Pizza Casserole:

Preheat the Oven: Preheat your oven to 350°F (175°C).

Cook the Pasta: Cook the pasta in a large pot of lightly salted water according to the package directions. Drain it well.

Combine the Ingredients: In a large bowl, combine the cooked pasta, pizza sauce, 1 ½ cups of the sliced pepperoni, 1 ½ cups of the shredded mozzarella cheese, Italian seasoning, salt, and pepper. Mix everything together until the pasta is well-coated and the flavors are evenly distributed.

Assemble and Bake: Pour the mixture into a greased 9x13 inch baking dish, spreading it out evenly. Sprinkle the remaining 1/2 cup of mozzarella and the Parmesan cheese over the top. Arrange the remaining 1/2 cup of pepperoni slices on top.

Bake to Perfection: Bake for 20-25 minutes, or until the cheese is melted, bubbly, and golden brown.

Rest and Serve: Let the casserole cool for a few minutes before serving. This allows it to set up and makes it much easier to scoop.

Tips for Success:

Cook Pasta Al Dente: Cook the pasta to al dente, as it will continue to cook in the oven. This prevents it from getting mushy.

Don't Overmix: When you combine the ingredients, mix until just combined. You don't want to break up the pasta.

Let it Rest: The resting time after baking is important. It allows the casserole to set up and makes it much easier to serve.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For a great one-pan dinner, my Mexican Chicken and Rice Casserole is always a winner.

If you need to feed a crowd fast, these Sheet Pan Quesadillas are a lifesaver.

For a classic cheesy crowd-pleaser, my Easy Cheesy Chicken Sliders with Marinara Garlic Butter are a must-try.

Final Thoughts:

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10. **Serving Suggestions and Pairings:** This pepperoni pizza casserole is a complete meal on its own, but it pairs wonderfully with a simple green salad or some garlic bread for dipping. For other great crowd-pleasing meals, you could serve it with a hearty Instant Pot Lasagna or my Classic Spaghetti Recipe with Homemade Sauce.
11. **Storage and Leftover Tips:** Leftovers are delicious! Store them in an airtight container in the refrigerator for up to 3 days. To reheat, you can microwave individual portions or warm the entire dish in the oven until heated through.
12. **More Recipes You Will Love:** If you're a fan of easy, delicious, and one-pan meals, you'll want to check out some of these other favorites:
13. For a great one-pan dinner, my : Mexican Chicken and Rice Casserole is always a winner.
14. If you need to feed a crowd fast, these : Sheet Pan Quesadillas are a lifesaver.
15. For a classic cheesy crowd-pleaser, my : Easy Cheesy Chicken Sliders with Marinara Garlic Butter are a must-try.
16. **Final Thoughts:** This Pepperoni Pizza Casserole is a recipe that proves a great meal doesn't have to be complicated. It's a simple, delicious, and deeply satisfying dish that is perfect for a family dinner. I hope it becomes a new favorite in your home.
17. If you make this casserole, I'd love to hear about it! What's your go-to comfort food? Let me know in the comments below.

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

Original recipe: <https://chefmaniac.com/pepperoni-pizza-casserole-the-ultimate-cheesy-comfort-food/>