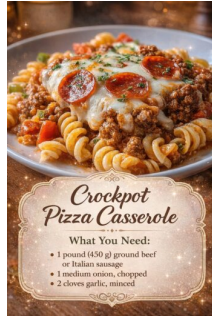


Crockpot Pizza Casserole Is My Favorite Easy Slow Cooker Family Dinner

1 pound ground beef or Italian sausage



TIME

15 to 20 min

METHOD

Slow cooker

PRINT

Recipe Card

SAVE

PDF

INGREDIENTS

- 1 pound ground beef or Italian sausage
- 1 small onion, diced
- 1 package pasta, such as rotini or penne
- 1 jar pizza sauce
- 1 can diced tomatoes, optional
- 2 to 3 cups shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1 cup sliced pepperoni
- 1 teaspoon Italian seasoning
- 1/2 teaspoon garlic powder
- Salt and black pepper, to taste
- 2 to 3 cups water or broth, depending on pasta choice
- Optional toppings: sliced black olives, bell peppers, mushrooms, cooked bacon, or extra pepperoni

DIRECTIONS

1. In a skillet over medium heat, cook the ground beef or sausage with the diced onion until browned and fully cooked. Drain any excess grease.
2. Stir in the : Italian seasoning, garlic powder, salt, and black pepper.
3. Lightly grease the crockpot insert.
4. Add the cooked meat mixture to the crockpot.
5. Stir in the uncooked pasta, pizza sauce, diced tomatoes if using, and water or broth.
6. Add about half of the mozzarella and some of the Parmesan, then mix everything together.
7. Fold in part of the pepperoni and any other sturdy toppings you're using.
8. Cover and cook on low for 3 to 4 hours or until the pasta is tender. Stir once or twice if your slow cooker tends to cook unevenly.
9. Sprinkle the remaining mozzarella, : Parmesan, and extra pepperoni over the top during the last 15 to 20 minutes of cooking.
10. Cover again until the cheese is melted, then scoop and serve hot.

SWAPS & NOTES

Ground beef works great here, but Italian sausage gives the casserole even more pizza-shop flavor.

You can also use turkey sausage if you want something a little lighter.

Rotini and penne are both excellent because they hold sauce well and stay hearty in the slow cooker.

Feel free to customize the toppings just like you would on a pizza.

TIPS FOR SUCCESS

It adds much better flavor and texture, and it keeps the final casserole from becoming greasy.

This one extra step makes a big difference in the finished dish.

Keep an eye on the pasta toward the end of cooking.

Slow cookers vary, and pasta can go from perfectly tender to too soft if left too long.

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

Original recipe: <https://chefmaniac.com/crockpot-pizza-casserole-is-my-favorite-easy-slow-cooker-family-dinner/>