

Cheesy Pizza Casserole Recipe (Family-Friendly Twist)

1 cup of shredded mozzarella cheese



OVEN
375°F

TIME
15 min

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INGREDIENTS

- 1 pound of ground beef
- 1 onion, diced
- 1 green bell pepper, diced
- 1 cup of sliced mushrooms
- 1 cup of sliced pepperoni
- 1 jar of pizza sauce
- 1 cup of shredded mozzarella cheese
- 1 cup of shredded cheddar cheese
- 1 package of cooked pasta (penne or rotini work well)
- Salt and pepper to taste

DIRECTIONS

1. Preheat your oven to 375°F (190°C).
2. In a large skillet, cook the ground beef over medium heat until browned. Drain any excess fat.
3. Add the diced onion, green bell pepper, and sliced mushrooms to the skillet with the ground beef. Cook for 5-7 minutes, until the vegetables are softened.
4. Season the mixture with salt and pepper to taste.
5. In a separate pot, cook the pasta according to package instructions. Drain and set aside.
6. In a 9x13 inch baking dish, spread a layer of the cooked pasta on the bottom.
7. Next, add a layer of the ground beef and vegetable mixture on top of the pasta.
8. Spread a layer of pepperoni on top of the ground beef mixture.
9. Pour the jar of pizza sauce over the pepperoni layer.
10. Add a layer of shredded mozzarella and cheddar cheese on top of the pizza sauce.
11. Repeat the layers until all ingredients are used up, ending with a layer of cheese on top.
12. Cover the baking dish with foil and bake for 20 minutes.
13. Remove the foil and bake for an additional 10 minutes, or until the cheese is melted and bubbly.
14. Let the casserole cool for a few minutes before serving.

TIPS FOR SUCCESS

Feel free to add any additional toppings or vegetables to this casserole, such as olives, diced tomatoes, or spinach.

If you prefer a spicier casserole, you can use spicy pepperoni or add some red pepper flakes to the ground beef mixture.

This casserole can also be made ahead of time and stored in the fridge for up to 24 hours before baking.

If you have any leftovers, they can be stored in an airtight container in the fridge for up to 3 days.

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

Original recipe: <https://chefmaniac.com/cheesy-pizza-casserole-recipe-family-friendly-twist/>