

Treasure Barrel

# Meat Lovers Pizza Casserole Recipe

| | | |
|---|---|---|
| **20 min**<br>Prep time | **35 min**<br>Cook time | **55 min**<br>Total time |
| **6**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### For the Casserole

- [ ] 1 lb rotini or penne pasta
- [ ] 1 tbsp olive oil
- [ ] 1 lb lean ground beef
- [ ] 1/2 lb beef sausage, casings removed
- [ ] 1 medium onion, chopped
- [ ] 3 cloves garlic, minced
- [ ] 1 (24 oz) jar good-quality tomato sauce
- [ ] 1 tsp dried oregano
- [ ] 1/2 tsp salt
- [ ] 1/4 tsp black pepper

### For Topping and Assembly

- [ ] 2 cups shredded mozzarella cheese, divided
- [ ] 1 (3.5 oz) package pepperoni slices
- [ ] 1/4 cup grated Parmesan cheese
- [ ] 2 tbsp chopped fresh basil or parsley (optional, for garnish)

## Instructions

1. Preheat your oven to 375°F (190°C). Lightly grease a 9x13 inch baking dish. Bring a large pot of salted water to a boil and cook the pasta according to package directions, but stop about 2 minutes short of al dente. Drain the pasta and set it aside.

2. While the pasta cooks, heat the olive oil in a large skillet over medium-high heat. Add the ground beef and the beef sausage. Cook, breaking it up with a spoon, until the meat is browned and cooked through. Add the chopped onion and cook for another 4-5 minutes until softened. Stir in the minced garlic and cook for one more minute until fragrant. Drain off any excess grease.

3. Reduce the heat to low. Pour the tomato sauce into the skillet with the meat. Stir in the dried oregano, salt, and pepper. Let it simmer for about 5 minutes to let the flavors meld together.

4. In a large mixing bowl, combine the drained pasta and the meat sauce. Stir in 1 cup of the shredded mozzarella cheese. Mix everything together until the pasta is well coated.

5. Transfer the pasta mixture to the prepared baking dish and spread it out evenly. Sprinkle the remaining 1 cup of mozzarella cheese over the top. Arrange the pepperoni slices in a single layer over the cheese. Finally, sprinkle with the grated Parmesan.

6 Bake for 20-25 minutes, or until the cheese is completely melted, bubbly, and starting to turn golden in spots. If you like a browner top, you can broil it for the last 1-2 minutes, but watch it closely! Remove from the oven and let it stand for 10 minutes before serving. Garnish with fresh basil or parsley if desired.

## Nutrition per serving

| 520 kcal | 32 g | 48 g | 22 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- For a crispier top, broil for the last 2-3 minutes of baking, but keep a very close eye on it.
- Feel free to add other pizza toppings like sliced mushrooms, olives, or bell peppers when you add the onion.
- This is a great dish to double for a potluck – just use two baking dishes.