



SLOW COOKED PIZZA CASSEROLE

INGREDIENTS

- 3 pounds ground beef
- ½ cup chopped onion
- 1 jar (24 ounces) pasta sauce
- 2 jars (4-½ ounces each)
SLICED MUSHROOMS,
DRAINED
- 1 teaspoon salt
- ½ teaspoon garlic powder
- ½ teaspoon dried oregano
- Dash pepper
- 1 package (16 ounces) wide egg
noodle, cooked and drained
- 2 packages (3-½ ounces each)
sliced pepperoni
- 2 cups shredded cheddar
cheese
- 2 cups shredded part-skim
mozzarella cheese

SERVES: 15

DIRECTIONS

1. In a Dutch oven, brown beef and onion over medium heat until meat is no longer pink; drain. Add the spaghetti sauce, mushrooms, salt, garlic powder, oregano and pepper; heat through.
2. Spoon half of mixture into a 5-qt. slow cooker. Top with half of the noodles, pepperoni and cheeses. Repeat layers. Cover and cook on low for 4-5 hours or until cheese is melted.