

Macaroni Pizza Casserole Recipe

Prep Time: 20 minutes

Cook Time: 30 minutes

Total Time: 1 Hour

Ingredients:

- 1½ cups Macaroni (elbows, rigatoni, any type of macaroni except long noodles or spaghetti types)
- ½ lb Italian Sausage, diced
- 1 medium Onion, chopped
- 3 cloves Garlic, minced
- 1 Green Pepper, diced
- 2 cups Fresh Mushrooms, diced
- 16oz Pasta Sauce
- 1 tsp Dried Oregano
- 2 Eggs, beaten
- ¼ cup Grated Parmesan Cheese
- 1 cup Grated Mozzarella Cheese

Directions:

- Preheat oven to 350°.
- Grease a 13"x9" casserole dish with a non-stick spray; set aside.
- Cook macaroni until just tender, drain well.
- In a large pan on the stove over a medium heat, sauté until brown sausage, onion, garlic, green pepper and mushrooms; drain off any fat.
- Remove one cup of the meat and vegetable mixture, reserve for later.
- Stir pasta sauce and oregano into the meat mixture left in the pan; simmer for 5 minutes.
- Combine macaroni, beaten eggs and Parmesan cheese.
- Cover the bottom of your greased 13"x9" pan with the macaroni mixture.
- Spoon the meat sauce mixture from the pan on the stove evenly over the macaroni mixture.
- Top with mozzarella, and then the reserved cup of meat and vegetable mixture.
- Bake in a preheated 350° oven for 25-30 minutes until cheese is lightly browned.
- Remove Macaroni Pizza Casserole from the oven and allow to stand for 10 minutes before serving.

Makes 12 servings Macaroni Pizza Casserole