

Cheesy Pizza Casserole

Judy C. - Franklin, KY

Taste of Home Most Requested Recipes 2019

Servings: 10

*1 pound ground beef
1 package (3.5 ounce)
sliced pepperoni
1 medium onion, chopped
1 medium green pepper,
chopped
1 jar (4.5 ounce) sliced
mushrooms, drained
7 ounces vermicelli, cooked
and drained
1/3 cup butter, melted
1 can (15 ounce) tomato
sauce, divided
1 cup Swiss cheese,
shredded
4 cups part-skim mozzarella
cheese, shredded
1/2 teaspoon dried oregano
1/2 teaspoon dried basil*

Preparation Time: 25 minutes

Bake Time: 25 minutes

Preheat the oven to 350 degrees.

In a large skillet, cook the beef, pepperoni, onion and green pepper over medium heat until the meat is no longer pink. Drain. Stir in the mushrooms. Set aside.

In a greased 13x9-inch baking dish, combine the vermicelli and butter. Toss to coat. Pour one cup of the tomato sauce over the pasta. Top with half of the meat mixture.

In a bowl, combine the Swiss and mozzarella cheeses. Sprinkle one-half over the top. Sprinkle with oregano and basil.

Layer with the remaining meat and cheese mixtures. Pour the remaining tomato sauce over the top.

Bake, uncovered, for 25 to 30 minutes or until bubbly.

Per Serving (excluding unknown items): 327 Calories; 22g Fat (59.5% calories from fat); 13g Protein; 20g Carbohydrate; 1g Dietary Fiber; 66mg Cholesterol; 283mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 3 1/2 Fat.