

Pepperoni and Ground Beef Casserole

Mary Bibel

The Pennsylvania State Grange Cookbook (1992)

Servings: 6

8 ounces shell macaroni
8 ounces ground beef
1 teaspoon salt
1/8 teaspoon pepper
1 teaspoon fresh parsley,
minced
1 jar (24 ounce) spaghetti
sauce
1 can (4 ounce) tomato
sauce
1 can (4 ounce) mushrooms
4 ounces pepperoni
sausage, sliced
1 cup Parmesan cheese,
grated
8 ounces mozzarella
cheese, shredded

Preheat the oven to 350 degrees.

Cook the macaroni according to package directions. Drain and rinse.

In a skillet, brown the ground beef, stirring until crumbly. Drain. Add the salt, pepper and parsley. Stir in the spaghetti sauce and tomato sauce. Cook until heated through.

Add the mushrooms, pepperoni, Parmesan cheese and half of the mozzarella. Mix well. Stir in the macaroni. Spoon into a three-quart casserole. Top with the remaining mozzarella cheese.

Bake for 30 minutes.

Per Serving (excluding unknown items): 451 Calories; 34g Fat (67.2% calories from fat); 25g Protein; 12g Carbohydrate; 2g Dietary Fiber; 91mg Cholesterol; 1625mg Sodium. Exchanges: 0 Grain(Starch); 3 1/2 Lean Meat; 2 Vegetable; 4 1/2 Fat.