

Inside Out Pizza Casserole

Casserole Recipes

Servings: 6

Crimping or fluting the edges of the crust helps the crust adhere to the edges of the casserole, making it less likely to shrink.

1 crust 1/2 of 15-ounce package refrigerated pie crust
1 tablespoon vegetable oil
1 pound bulk pork sausage
1 pkg (8 oz) sliced mushrooms
1 large onion, chopped
1 1/2 cups Traditional Italian sauce
4 ounces sliced pepperoni, coarsely chopped
2 cups (8 oz) shredded mozzarella cheese
1/2 cup grated Parmesan cheese

Preheat the oven to 400 degrees. Let the pie crust stand at room temperature for fifteen minutes or until it's easy to handle.

Heat the oil in a 10-inch skillet over medium-high heat. Add the sausage and cook until it is well browned, stirring frequently to separate the meat. Pour off fat.

Add the mushrooms and onion and cook until tender. Stir in Italian sauce and pepperoni and cook until mixture is hot and bubbling. Remove skillet from the heat and let cool slightly. Stir in mozzarella and Parmesan cheeses. Spoon the mixture into a 2-quart casserole.

Place the crust over the sausage mixture and crimp or flute the edges. Cut several slits or decorative shapes in the crust.

Bake for thirty minutes or until the crust is golden brown. Let the casserole stand for ten minutes before serving.

Per Serving (excluding unknown items): 275 Calories; 22g Fat (72.1% calories from fat); 15g Protein; 4g Carbohydrate; trace Dietary Fiber; 54mg Cholesterol; 668mg Sodium. Exchanges: 2 Lean Meat; 1/2 Vegetable; 3 Fat.