



Pizza Pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

- Spiral pasta, preferably egg noodles. I used whole wheat egg noodles sans yolk.
- 1 can of tomato sauce OR 1 can of spaghetti sauce. (omit the herbs if you like if youre using prepared spaghetti sauce.)
- 1 tablespoon of dried basil, oregano and parsley.
- 1 small onion, diced.
- 2 cloves of garlic, minced finely.
- 0.5 kg of ground beef.
- 1 green bell pepper, chopped.

- 1 cup of mushrooms, chopped up.
- 10-12 slices of pepperoni sausage, cut into thin disks.

- Salt and pepper.
- Red pepper flakes for heat if you like.
- 1/2 cup of chicken stock, more or less.
- 1 cup of shredded mozzarella cheese.

Instructions

The little brother wanted pizza, I had no flour. So I made it in form of a pasta. O: Enjoy! Great for clearing leftover veggies or such, great cheap food and is ideal for a poor college student such as me. lolol. Kids like it, so long as you omit the veggies.

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1. Prepare the pasta to package directions in salted water. Drain and set aside.
 2. Preheat oven to 400 F.
 3. Fry the ground beef, garlic and onions. Set aside when browned in a pot.
 4. Fry up the green peppers and mushrooms. Combine in pot when done.
 5. Fry up the pepperoni and set aside.
 6. Add the tomato sauce, herbs, chicken stock and pepper flakes. Set pot to simmer.
 7. Put pasta in casserole tray (ones used for lasagna.) Add cheese on top of pasta and mix.
 8. When sauce is ready, little by little, ladle some sauce to mix into the pasta. Pasta should be somewhat covered in sauce.
 9. Add cheese all around, then add more sauce.
 10. Add the pepperoni on top, moistened a bit with the sauce. Add the final cheese mix after.
 11. Bake for 30 minutes until cheese is golden brown.
 12. Serve. Makes a very filling dish with about 8-10 servings.