Pizza Pasta Bake

Serves: 6-9

Ingredients:

- 3 cups rotini pasta
- 1 pound ground beef
- 1 onion, chopped
- 1 clove garlic, chopped
- 1 pepper, chopped
- 1 can (~680 ml) or jar of pasta sauce
- 1 cup pepperoni (plus some extra to top)
- 2-2.5 cups mozzarella cheese



Directions

- 1. Preheat your oven to 350°F (175°C).
- 2. Cook the pasta in a pot of boiling water. Drain and set aside.
- 3. In the same pot, over medium heat, cook the ground meat until fully browned. Drain the excess fat.
- 4. Using a bit of the reserved fat, cook the onion, garlic, and bell pepper until softened. Add the cooked meat, pepperoni, pasta sauce, and half of the cheese. Stir until well combined.
- 5. In a baking dish, pour the pasta mixture, ensuring it is an even layer. Top with the remaining cheese and extra pepperoni.
- 6. Bake for 25–35 minutes, or until the cheese is melted and golden brown.

