ASK What's Cooking: Recipe Box – Supper/Dinner

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Pizza Pasta -

This recipe has a special place in my heart due to it was brought to my family after the birth of our first born. Our sweet friend brought one pan ready to eat and then a pan wrapped and ready to be put in the freezer for a later time.

Ingredients:

- 12oz box Fusilli Pasta
- 1 lb of ground beef
- 24 oz marinara sauce
- 15 oz pizza sauce
- two cups of mozzarella grated cheese to cover top
- organic no-nitrate pepperoni

Instructions:

- 1. Brown the ground beef until cooked and drain grease, then place it back in the pan and stir in the sauces and set aside.
- 2. Cook pasta according to al dente instructions. Drain and stir sauce and pasta together then add to a 9x13 casserole pan.
- 3. Cover with cheese and top with pepperoni like you would top a pizza.
- 4. Pre-heat oven to 350. If baking right when you have put it together and its hot, then you will be placing in the oven for 25-30 minutes as to melt cheese.

Notes:

- Double this recipe if you want to put in freeze or take to family/friend.
- If frozen set-in fridge the night before giving it time to safely thaw. Remove cling wrap and foil before baking at 350 for 1 hour.

Thank you for gathering in my kitchen. Enjoy time around your table with this delicious family favorite!