



PEPPERONI PIZZA CASSEROLE

Description

Ultimate Comfort: Pepperoni Pizza Casserole

Prepare to indulge in the ultimate comfort food experience with our **Pepperoni Pizza Casserole**. This delicious twist on a classic favorite combines the flavors of pizza with the convenience of a casserole, creating a hearty and satisfying dish that will have everyone asking for seconds. With simple ingredients and easy-to-follow instructions, this recipe is perfect for busy weeknights or cozy family dinners. Let's dive into the details and discover how to make this mouthwatering Pepperoni Pizza Casserole in your own kitchen.

Ingredients:

- Rotini pasta; 1 pound, cooked and drained
- 2 tablespoons olive oil
- 1 large sweet onion, diced
- 1 pound lean ground beef
- 1 teaspoon oregano
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 2 cups pizza or marinara sauce
- 2 cups shredded mozzarella cheese
- 24 pepperonis

Instructions:

- 1. Preheat the Oven:**
 - Preheat your oven to 375°F (190°C). Grease a 9—13-inch baking dish and set it aside.
- 2. Cook the Pasta:**
 - Cook the rotini pasta according to the package instructions until it's al dente. Drain and

set aside.

3. Sauté the Onion:

- In a large skillet, heat olive oil over medium heat. Add the diced sweet onion and cook until it's soft and translucent, about 5 minutes.

4. Cook the Ground Beef:

- Add the lean ground beef to the skillet with the sautéed onion. Cook until the beef is browned and cooked through, breaking it apart with a spoon as it cooks.

5. Season the Beef Mixture:

- Sprinkle oregano, kosher salt, and freshly ground black pepper over the cooked beef mixture. Stir to combine and let it cook for an additional minute to allow the flavors to meld together.

6. Assemble the Casserole:

- In the prepared baking dish, layer half of the cooked rotini pasta on the bottom.
- Spread half of the pizza or marinara sauce over the pasta.
- Sprinkle half of the shredded mozzarella cheese over the sauce.
- Spread the cooked beef mixture evenly over the cheese layer.
- Repeat the layers with the remaining pasta, sauce, and cheese.

7. Top with Pepperonis:

- Arrange the pepperonis evenly on top of the final layer of cheese.

8. Bake the Casserole:

- Cover the baking dish with aluminum foil and bake in the preheated oven for 25-30 minutes, or until the cheese is melted and bubbly.

9. Serve and Enjoy:

- Remove the foil from the baking dish and let the casserole cool for a few minutes before serving. Serve hot and enjoy the delicious flavors of Pepperoni Pizza Casserole!

Cooking Notes and Variations:

- **Vegetarian Option:** Omit the ground beef and add extra vegetables like bell peppers, mushrooms, or olives for a vegetarian version of this casserole.
- **Spicy Variation:** Add some crushed red pepper flakes or diced jalapeños to the beef mixture for a spicy kick.
- **Cheese Lover's Twist:** Use a combination of shredded mozzarella, cheddar, and Parmesan cheeses for extra cheesy goodness.

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