

Pizza Casserole
Serves 12

Preparation Time” 35-40 minutes

You will need:

Ground Beef (2-2 ½ lbs)
Onion (1 large, diced)
Green Pepper (1 large, cleaned and diced)
Pepperoni (1/2 lb – cheaper if you get it sliced at the deli...)
Noodles (1 lb uncooked)
Tomato Paste (12oz. Can)
Water (1 cup)
Canned Mushrooms (8 oz. Con, drained – Optional)
Seasonings
Mozzarella Cheese (2 cups, shredded)

- BOIL noodles in water until al dente. DRAIN.
 - Meanwhile, SAUTEE in large skillet, ground beef, chopped onion and green pepper. When meat is no longer pink, and onion is clear, drain mixture using a colander. RETURN beef mixture to skillet.
 - STIR together with beef: tomato paste, water, and seasonings. (I use 2 tsp salt, ½ tsp garlic powder – or more, 1 tsp oregano, 1 tsp basil, ½ tsp black pepper.)
 - TOSS in chopped pepperoni and mushrooms.
 - Grease foil pan. (1/2 steamer pan holds 3 QTs.)
 - For safe handling, support casserole from beneath with cookie sheet or tray.
 - Turn mixture into foil pan. SMOOTH till even.
 - SPRINKLE with shredded cheese
- Cover casserole with aluminum foil sprayed with cooking spray (to keep from sticking.)

Stick label on top stating name of casserole, date prepared, and your name.

Immediately cool the casserole in refrigerator or freezer.

Only prepared casseroles **at or below 41°F** can be received in the TPC kitchen.

Casserole will be baked on Sunday at 350 degrees for about 1 hour (if thawed) or 2 hours (if frozen), until internal temperature reaches **165°F** and contents are bubbly hot and top is beginning to brown.

What shall I bring to the Lord, the God of heaven, when I come to worship Him?

The Lord has told us what is good. What he requires of us is this: to do what is just, to show constant love, and to live in humble fellowship with our God. (Micah 6:6 and 8)

Thank you for caring – and sharing.
TPC Sunday Community Lunch