



Cheesy Pizza Mac

READY IN



30 min.

SERVINGS



30

CALORIES



96 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 2 cups elbow macaroni uncooked
- 1 lb ground beef
- 1.5 cups italian* low-moisture mozzarella-parmesan cheese blend shredded divided kraft
- 12 slices oscar mayer pepperoni
- 1 cup classico pizza sauce traditional
- 2 cups water

Equipment

- frying pan

Directions

- Brown meat in large skillet; drain.
- Add water and pizza sauce; stir. Bring to boil. Stir in macaroni; cover. Simmer on medium-low heat 8 to 10 min. or until tender.
- Stir in half the cheese; top with remaining cheese and pepperoni.
- Remove from heat.
- Let stand, covered, 2 min. or until cheese is melted.

Nutrition Facts

PROTEIN 22.83% **FAT 44.79%** **CARBS 32.38%**

Properties

Glycemic Index:2.43, Glycemic Load:0.14, Inflammation Score:-1, Nutrition Score:3.3947826157445%

Nutrients (% of daily need)

Calories: 95.86kcal (4.79%), Fat: 4.71g (7.25%), Saturated Fat: 1.99g (12.45%), Carbohydrates: 7.66g (2.55%), Net Carbohydrates: 7.24g (2.63%), Sugar: 0.64g (0.71%), Cholesterol: 15.18mg (5.06%), Sodium: 102.32mg (4.45%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.4g (10.81%), Selenium: 9.96µg (14.22%), Phosphorus: 75.11mg (7.51%), Vitamin B12: 0.43µg (7.12%), Zinc: 1.01mg (6.71%), Manganese: 0.1mg (5.06%), Vitamin B3: 0.92mg (4.62%), Calcium: 45.6mg (4.56%), Vitamin B6: 0.08mg (3.9%), Vitamin B2: 0.06mg (3.28%), Iron: 0.51mg (2.86%), Potassium: 94.64mg (2.7%), Magnesium: 10.57mg (2.64%), Copper: 0.05mg (2.54%), Fiber: 0.42g (1.68%), Vitamin B5: 0.16mg (1.56%), Vitamin E: 0.23mg (1.51%), Vitamin A: 69.54IU (1.39%), Vitamin B1: 0.02mg (1.36%), Folate: 4.98µg (1.25%)