



Easy Pizza-Pasta Bake

READY IN



85 min.

SERVINGS



25

CALORIES



107 kcal

SIDE DISH

ANTIPASTI

STARTER

SNACK

Ingredients

- 0.5 cup low-moisture part-skim mozzarella cheese shredded divided kraft
- 0.3 cup parmesan cheese grated kraft
- 1.5 cups classico family favorites pasta sauce traditional
- 3 cups penne pasta uncooked
- 1.5 cups oscar mayer pepperoni
- 1 small and pepper green red chopped
- 0.5 cup cheddar cheese shredded divided kraft

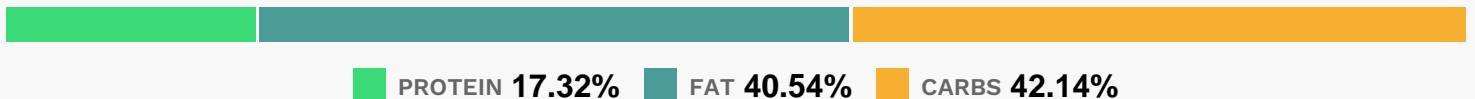
Equipment

- frying pan
- sauce pan
- oven
- plastic wrap
- baking pan
- aluminum foil

Directions

- Cook pasta in large saucepan as directed on package, omitting salt and adding peppers to the boiling water for the last 2 min.; drain. Return to pan. Stir in pasta sauce, pepperoni, Parmesan and 1/4 cup of each shredded cheese.
- Spoon into 8- or 9-inch square baking dish sprayed with cooking spray; top with remaining shredded cheese. Cool. Wrap tightly in plastic wrap, then Reynolds Wrap Aluminum Foil. Freeze up to 2 months. Refrigerate overnight to thaw.
- Heat oven 375F.
- Remove foil and plastic wrap from baking dish; re-cover dish with foil.
- Bake 55 min. or until heated through, uncovering for the last 10 min.

Nutrition Facts



Properties

Glycemic Index:6.96, Glycemic Load:4.35, Inflammation Score:-1, Nutrition Score:3.519565216873%

Nutrients (% of daily need)

Calories: 107kcal (5.35%), Fat: 4.79g (7.37%), Saturated Fat: 2.06g (12.87%), Carbohydrates: 11.21g (3.74%), Net Carbohydrates: 10.55g (3.83%), Sugar: 0.92g (1.02%), Cholesterol: 11.14mg (3.71%), Sodium: 223.77mg (9.73%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.61g (9.22%), Selenium: 11.9µg (17%), Manganese: 0.19mg (9.31%), Phosphorus: 67.32mg (6.73%), Calcium: 48.69mg (4.87%), Zinc: 0.58mg (3.84%), Vitamin B3: 0.72mg (3.59%), Vitamin B2: 0.06mg (3.26%), Copper: 0.06mg (3.22%), Vitamin B6: 0.06mg (3.11%), Magnesium: 12.12mg (3.03%), Potassium: 98.33mg (2.81%), Fiber: 0.66g (2.65%), Vitamin B12: 0.14µg (2.4%), Vitamin B1: 0.04mg (2.36%), Iron: 0.42mg (2.35%), Vitamin E: 0.32mg (2.15%), Vitamin A: 105.94IU (2.12%), Vitamin B5: 0.2mg (1.99%), Vitamin C: 1.03mg (1.25%), Folate: 4.84µg (1.21%)