



Kid's Favorite Pizza Casserole

READY IN



55 min.

SERVINGS



6

CALORIES



618 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- ☐ 4.5 ounce mushrooms drained sliced canned
- ☐ 4 ounce tomato sauce canned
- ☐ 2 cups elbow macaroni
- ☐ 1 pound ground beef
- ☐ 14 ounce pizza sauce
- ☐ 1 pound mozzarella cheese shredded

Equipment

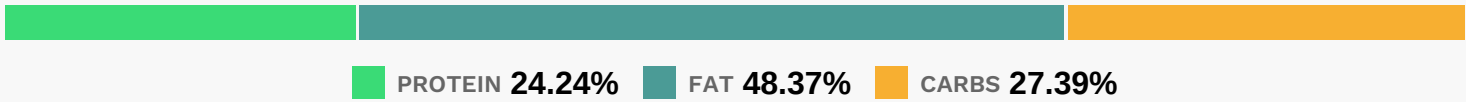
- ☐ bowl

- ☐ frying pan
- ☐ oven
- ☐ pot
- ☐ baking pan
- ☐ aluminum foil

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in the boiling water, stirring occasionally, until cooked through but firm to the bite, 8 minutes.
- ☐ Drain.
- ☐ Cook and stir ground beef in a skillet over medium heat until meat is crumbly and browned, about 10 minutes; drain excess grease.
- ☐ Mix cooked ground beef, macaroni, pizza sauce, tomato sauce, and mushrooms in a bowl.
- ☐ Layer half the macaroni mixture into a 9x12-inch baking dish; top with 1/2 the mozzarella cheese.
- ☐ Layer remaining macaroni mixture over the top; sprinkle remaining mozzarella cheese over macaroni mixture. Cover dish with aluminum foil.
- ☐ Bake in the preheated oven until cheese has melted and casserole is bubbling, about 35 minutes.
- ☐ Let cool for 3 to 5 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:19.5, Glycemic Load:1.91, Inflammation Score:-7, Nutrition Score:22.915651995203%

Nutrients (% of daily need)

Calories: 617.68kcal (30.88%), Fat: 33.04g (50.83%), Saturated Fat: 15.92g (99.47%), Carbohydrates: 42.1g (14.03%), Net Carbohydrates: 38.82g (14.12%), Sugar: 5.55g (6.17%), Cholesterol: 113.4mg (37.8%), Sodium:

1020.95mg (44.39%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 37.24g (74.49%), Selenium: 55.07µg (78.67%), Vitamin B12: 3.34µg (55.69%), Phosphorus: 512.26mg (51.23%), Zinc: 6.37mg (42.44%), Calcium: 419.43mg (41.94%), Manganese: 0.57mg (28.37%), Vitamin B3: 5.25mg (26.25%), Vitamin B2: 0.41mg (24.33%), Vitamin B6: 0.43mg (21.74%), Iron: 3.39mg (18.84%), Potassium: 645.66mg (18.45%), Vitamin A: 879.31IU (17.59%), Magnesium: 68.65mg (17.16%), Copper: 0.34mg (16.85%), Fiber: 3.28g (13.12%), Vitamin E: 1.73mg (11.55%), Vitamin B5: 1.12mg (11.22%), Vitamin B1: 0.14mg (9.04%), Folate: 29.19µg (7.3%), Vitamin C: 5.95mg (7.22%), Vitamin K: 5.53µg (5.26%), Vitamin D: 0.42µg (2.8%)