

Kid's Favorite Pizza Casserole



Ingredients

Equipment

bowl

	frying pan
	oven
	pot
	baking pan
	aluminum foil
Di	rections
	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	
	PROTEIN 24.24% FAT 48.37% CARBS 27.39%
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 %: O% (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: 879.31lU (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%)