

Pizza Casserole

READY IN



75 min.

SERVINGS



4

CALORIES



778 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- 14.5 ounce deluxe four-cheese macaroni and cheese dinner uncooked
- 0.3 cup parmesan cheese divided grated
- 6 ounces pepperoni sausage sliced
- 14 ounce pizza sauce canned
- 8 ounce mozzarella cheese shredded divided

Equipment

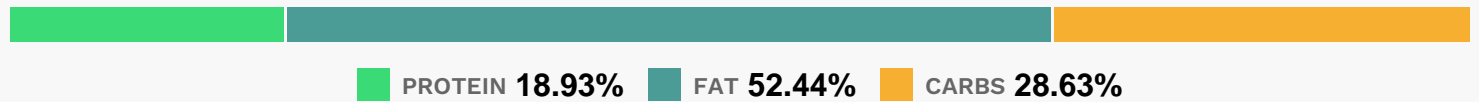
- oven
- pot

baking pan

Directions

- Bring a large pot of lightly salted water to a boil.
- Add pasta and cook for 5 to 8 minutes or about 3 minutes before cooked; drain and place noodles in a 9x13 inch baking dish.
- Preheat oven to 400 degrees F (200 degrees C).
- Stir in pizza sauce, powdered cheese packets from macaroni and cheese mix, 1/2 the mozzarella cheese, 1/2 the Parmesan cheese, pepperoni and any other pizza toppings that you want to add. Top with the remaining cheeses.
- Bake in preheated oven for 45 minutes or until cheese is bubbly; serve.

Nutrition Facts



Properties

Glycemic Index:41, Glycemic Load:32.87, Inflammation Score:-6, Nutrition Score:20.148260883663%

Nutrients (% of daily need)

Calories: 777.79kcal (38.89%), Fat: 45.37g (69.81%), Saturated Fat: 15.99g (99.96%), Carbohydrates: 55.74g (18.58%), Net Carbohydrates: 54.25g (19.73%), Sugar: 4.12g (4.58%), Cholesterol: 91.48mg (30.49%), Sodium: 2394.28mg (104.1%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 36.86g (73.72%), Phosphorus: 736.14mg (73.61%), Calcium: 512.56mg (51.26%), Manganese: 0.86mg (43.23%), Selenium: 24.75µg (35.36%), Vitamin B12: 1.93µg (32.17%), Zinc: 4.52mg (30.12%), Iron: 3.92mg (21.79%), Vitamin B2: 0.36mg (20.93%), Potassium: 668.25mg (19.09%), Magnesium: 71.01mg (17.75%), Vitamin A: 866.99IU (17.34%), Vitamin B3: 3.17mg (15.85%), Vitamin B6: 0.28mg (13.86%), Vitamin E: 2.01mg (13.38%), Vitamin B1: 0.16mg (10.52%), Vitamin B5: 0.91mg (9.1%), Vitamin C: 6.95mg (8.42%), Copper: 0.16mg (8.08%), Vitamin K: 6.66µg (6.34%), Fiber: 1.49g (5.95%), Vitamin D: 0.81µg (5.41%), Folate: 15.4µg (3.85%)