



Slow Cooker Pizza

READY IN



260 min.

SERVINGS



6

CALORIES



911 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 10.8 ounce condensed cream of tomato soup canned
- 1.5 pounds ground beef
- 8 ounce pepperoni sausage sliced
- 28 ounce pizza sauce
- 8 ounce rigatoni pasta
- 16 ounce mozzarella cheese shredded

Equipment

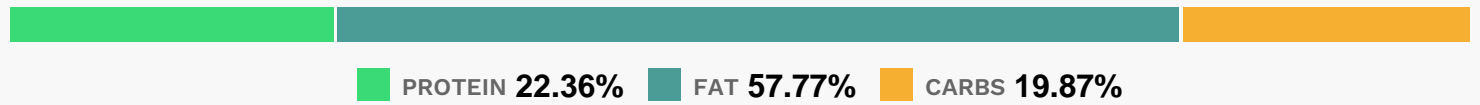
- frying pan

- pot
- slow cooker

Directions

- Bring a large pot of lightly salted water to a boil.
- Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside. Brown the ground beef in a skillet over medium-high heat.
- Drain off grease.
- In slow cooker, alternate layers of ground beef, noodles, cheese, soup, sauce and pepperoni.
- Cook on Low setting for 4 hours.

Nutrition Facts



Properties

Glycemic Index:29.75, Glycemic Load:16.8, Inflammation Score:-8, Nutrition Score:32.35173934439%

Flavonoids

Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 910.85kcal (45.54%), Fat: 58.27g (89.64%), Saturated Fat: 25.55g (159.7%), Carbohydrates: 45.08g (15.03%), Net Carbohydrates: 41.33g (15.03%), Sugar: 10.68g (11.86%), Cholesterol: 176.9mg (58.97%), Sodium: 1968.06mg (85.57%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 50.75g (101.49%), Selenium: 67.03µg (95.76%), Vitamin B12: 4.64µg (77.36%), Phosphorus: 629.42mg (62.94%), Zinc: 8.79mg (58.57%), Vitamin B3: 9.15mg (45.74%), Calcium: 442.43mg (44.24%), Manganese: 0.82mg (40.86%), Vitamin B6: 0.76mg (37.9%), Potassium: 1229.87mg (35.14%), Vitamin B2: 0.6mg (35.01%), Iron: 5.1mg (28.31%), Vitamin A: 1283IU (25.66%), Magnesium: 88.19mg (22.05%), Vitamin E: 3.12mg (20.78%), Copper: 0.4mg (19.93%), Vitamin C: 15.81mg (19.17%), Vitamin B1: 0.26mg (17.4%), Vitamin B5: 1.69mg (16.95%), Fiber: 3.75g (15.01%), Vitamin K: 11.34µg (10.8%), Folate: 33.83µg (8.46%), Vitamin D: 0.91µg (6.05%)