

Taste of Home



Spiral Pepperoni Pizza Bake Recipe

My grandmother used to fix this yummy dish for my Girl Scout troop when I was growing up. Now, I make it for my stepdaughters' scout troop. It's easy to prepare, and the girls always beg me to make it — Kimberly Howland, Fremont, Michigan

TOTAL TIME: Prep: 30 min. Bake: 40 min.

YIELD: 12 servings

Ingredients

- 1 package (16 ounces) spiral pasta
- 2 pounds ground beef
- 1 large onion, chopped
- 1 teaspoon salt
- 1/2 teaspoon garlic salt
- 1/2 teaspoon Italian seasoning
- 1/2 teaspoon pepper
- 2 cans (15 ounces *each*) pizza sauce
- 2 eggs, lightly beaten
- 2 cups 2% milk
- 1/2 cup shredded Parmesan cheese
- 4 cups (16 ounces) shredded part-skim mozzarella cheese
- 1 package (3-1/2 ounces) sliced pepperoni

Directions

1. Preheat oven to 350°. Cook pasta according to package directions.
2. Meanwhile, in a Dutch oven, cook beef and onion over medium heat 8-10 minutes or until beef is no longer pink, breaking up beef into crumbles; drain. Sprinkle with seasonings. Stir in pizza sauce; remove from heat.
3. In a large bowl, mix eggs, milk and Parmesan cheese. Drain pasta; add to egg mixture and toss to combine. Transfer to a greased 3-qt. baking dish. Top with beef mixture, mozzarella cheese and pepperoni.
4. Bake, covered, 20 minutes. Bake, uncovered, 20-25 minutes longer or until golden brown and heated through. **Yield:** 12 servings.

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