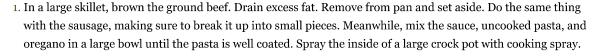
## **Crock Pot Pizza Pasta**

cookingwithjoey.com

## Ingredients

- 1 lb. rigatoni (uncooked)
- 2 26 oz jars tomato sauce (or your own marinara sauce)
- o 1 tbs. dried oregano
- 1 lb. ground beef
- 1 lb. Italian sausage, (removed from casing)
- o 1 onion, roughly chopped
- 1 green pepper, roughly chopped
- 1-2 cups sliced mushrooms
- o 4 cups shredded mozzarella cheese
- sliced pepperoni

## Steps



Now make layers using half of each ingredient and then repeat using the other half. Layer in this order: Pasta, beef, sausage, onions, peppers, mushrooms, cheese. Place slices of pepperoni on the top and sprinkle with a little more oregano. Cook on low for about 6 hours.

## Notes

- I've heard from a few people that cooking this on low for 5 hours was too long, and the result was burnt pasta. I'm sorry for that! I guess the best thing to do is to check on it after a few hours (if you can) the first time you make it, and be sure to use plenty of sauce.
- I only add pepperoni to the top layer because it makes the entire casserole a little too spicy for me if I include it on both layers. If you're all about spicy, then go for it! Add as much as you like!
- Be generous with the sauce because the uncooked pasta really absorbs a lot. If you want, you could even add a little extra layer of sauce between the meat and the vegetables.
- Feel free to change the ingredients to include whichever pizza toppings you like.
- You can make this a low carb dish by omitting the pasta completely and by choosing tomato sauce that has less sugar added.

