

Ingredients



1 tsp (5 mL) canola oil
1 medium onion
1 large green bell pepper, seeded
2 garlic cloves, pressed
1 tbs (15 mL) Italian Seasoning Mix
8 oz. (250 g) 90% lean ground beef
1 qt. (1 L) beef stock
1 jar (14 oz./473 mL) pizza sauce
½ cup (125 mL) water
1 lb. (450 g) rotini pasta
½ pkt (2.5 oz./75 g) pepperoni slices, cut in half
1½ oz. (45 g) Parmesan cheese, finely grated (¾ cup/175 mL), divided
2 oz. (60 g) low-moisture mozzarella cheese, coarsely grated (½ cup/125 mL)
Optional: Fresh chopped parsley

Pizza Pasta

Instructions

- Heat the oil in the Rockcrok® Dutch Oven over medium heat for 3–5 minutes. Working in batches, finely chop the onion and pepper in the Manual Food Processor.
- Add the onion, bell pepper, garlic, and Italian Seasoning Mix to the Dutch oven; cook, uncovered, until the onion and pepper are soft, about 3 minutes.
- Add the ground beef and cook, breaking into crumbles, until the beef is mostly browned, about 8–10 minutes; drain
- Stir in the stock, pizza sauce, water, and pasta. Cover and bring to a boil over high heat. Reduce the heat to low, and cook until pasta is done, about 8–9 minutes, stirring occasionally.
- Preheat the broiler and adjust the rack so that the pot is close to the heat source. Remove the pot from the heat; stir in the pepperoni slices and half of Parmesan cheese. Top with the mozzarella and remaining Parmesan.
- Broil until the cheese is bubbly and melted, about 2–3 minutes. Remove from the oven. If you'd like, sprinkle with parsley before serving.

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