One Pot Pizza Pasta Bake by Lynn's Recipes

Lynn demonstrates how to make a simple, delicious one pot dinner, One Pot Pizza Pasta Bake. This can be made in any appropriate size pan that can be used on the stove and then put in the oven. Add a salad, vegetable, and garlic bread and you have a very quick dinner. Adapted from damndelicious.net.

Ingredients:

- 1 Tablespoon olive oil
- 8 ounces, spicy Italian sausage, casing removed (can replace mild sausage, if desired)
- ½ cup mini pepperoni, divided
- 1 (15 ounce) can tomato sauce
- 1-1/2 cups water
- ½ teaspoon dried oregano
- ½ teaspoon dried basil
- ¼ teaspoon garlic powder
- Red Pepper Flakes, optional
- 8 ounces fusilli pasta
- Salt and fresh ground pepper, to taste
- 1 cup shredded mozzarella cheese
- 2 Tablespoons chopped fresh parsley

Preheat oven to broil.

Heat olive oil in a large oven-proof skillet or pan over medium high heat. Add Italian sausage and cook until browned, about 3-5 minutes, making sure to crumble the sausage as it cooks; drain excess fat, if needed. Stir in ¼ cup pepperoni until heated through, about 1 minute.

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Stir in tomato sauce, oregano, basil, garlic powder, pasta and 1-1/2 cups water. Season with salt and pepper, to taste. Bring to a boil; cover, reduce heat and simmer until pasta is cooked through 12-14 minutes.

Remove from heat; top with mozzarella and remaining ¼ cup pepperoni. Place into oven and cook until melted and golden brown, about 2 minutes. Watch carefully, so cheese doesn't get to brown or burn.

Serve immediately, garnished with parsley, if desired.

*I made this in my Pampered Chef Everyday Rockcrok, but as I said above, it will work in any appropriate size skillet or pan that is oven proof.

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