

# Skillet Pizza Casserole



PREPARATION TIME  
15 minutes



COOKING TIME  
15 minutes



PERFECT PARTNER  
tossed salad



Regular ground beef can cost more per serving than lean ground beef. The high fat content in regular ground beef causes it to shrink more during cooking—yielding less.

## SHOPPING LIST

- ground beef
- marinara sauce
- mozzarella cheese
- refrigerated pizza dough
- Parmesan cheese

## INGREDIENTS

- 1½ pounds lean ground beef
- 2 cups marinara sauce
- 1½ cups shredded mozzarella cheese
- 1 (10-ounce) package refrigerated pizza dough
- 1 tablespoon grated Parmesan cheese

SERVES 6

## COOKIN' Express

- Draining the fat in step 1 can be done easily—just pour the beef mixture into a colander placed over a small bowl.
- Leftover sausage makes a great addition to this casserole. Simply crumble it into the meat mixture in step 2.

### Make Ahead

Prepare the beef filling as recipe directs through step 2. Refrigerate in an airtight container for up to 2 days. Top and bake as directed.

### ♦ VARIATION

For extra vitamins, add a 9-ounce package of frozen chopped spinach to the ground beef mixture in step 2.

**1** Preheat oven to 425°F. Cook ground beef in a large ovenproof or cast-iron skillet over medium-high heat, stirring frequently, until brown and crumbly. Drain well; return beef to skillet.



**2** Add marinara sauce to beef in skillet; mix well. Sprinkle mozzarella over top.

**3** Unroll pizza dough. Spread dough over top of beef mixture and mozzarella in skillet; trim with scissors to fit dough just inside skillet. Discard excess dough.



**4** Sprinkle top of dough with Parmesan. Bake casserole in skillet until crust is browned, about 15 minutes. Remove skillet from oven; let stand for about 5 minutes. Cut into wedges.