

# Crock-Pot Pizza 🍕

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## Ingredients

- 1 (12-oz.) pkg. wide egg noodles
- 1 ½ lbs. ground beef
- ¼ c. onion (chopped)
- 1 jar spaghetti sauce
- 1 jar sliced mushrooms (drained)
- 1 ½ tsp. Italian seasoning
- 1 pkg. sliced pepperoni (halved)
- 3 c. shredded mozzarella cheese
- 3 c. shredded cheddar cheese



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## Instructions

1. Cook the wide egg noodles according to the package directions.
2. While the noodles are cooking, brown the ground beef and chopped onion in a large skillet over medium heat until the meat is no longer pink. Drain off any excess fat.
3. Stir in the spaghetti sauce, drained mushrooms, and Italian seasoning to the skillet with the beef and onion.
4. Drain the cooked noodles thoroughly.
5. In a 5-quart crock-pot that has been coated with nonstick cooking spray, spread 1/3 of the meat sauce mixture on the bottom.
6. Layer 1/3 of the noodles and then 1/3 of the pepperoni over the meat sauce.
7. Sprinkle with 1/3 of each of the shredded cheeses (mozzarella and cheddar).
8. Repeat the layering process twice more, starting with the meat sauce, followed by the noodles and pepperoni, and finishing with the cheese.
9. Cover the crock-pot and cook on **low** for 3–4 hours, or until the dish is heated through and the cheese is completely melted and bubbly.