Chef hat man**Pizza Pasta Hot-dish**

Yield: 4 servings

**Ingredients:**

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| 1 cup | Uncooked noodles |
| ½ lb  ½ tsp  ½ tsp  16 oz  20 slices  1 c | Ground beef  Garlic powder  Minced onion  Pasta sauce  Pepperoni, cut in ½  Mozzarella cheese |

**Directions:**

1. Boil water to cook pasta. When boiling, add pasta and stir occasionally for 8-10 minutes, or until tender.
2. Brown beef in skillet until no longer pink. Add garlic powder and onion while cooking beef.
3. Cut pepperoni slices using a kitchen shears and set aside.
4. When pasta is cooked, drain in colander and return to pot. Add pasta sauce, cooked beef and pepperoni slices.
5. Stir to mix well. Add ½ cheese and stir again.
6. Divide on to plates and top with remaining ½ cheese. Enjoy! ☺