

Pasta Pizza

Ingredients:

- 15 lasagna noodles
- 5 qt. water
- 1 15-oz. can pizza sauce
- 3 c. shredded, reduced-fat mozzarella cheese, divided
- 4 oz. thinly sliced pepperoni or Canadian bacon
- 1 can (8 oz) mushrooms, stems and pieces, drained
- 1/2 c. diced green pepper
- 1/2 c. pitted ripe olives, sliced (optional)

Directions:

1. Cook noodles in water according to package directions.
2. Spray a 15 x 10-inch pan with nonstick cooking spray. Arrange 5 noodles in the pan and sprinkle with 1 cup mozzarella cheese. Add a second layer of 5 noodles and another cup cheese.
3. Use remaining noodles for a third layer, but don't sprinkle cheese. Instead, spread pizza sauce evenly over noodles and bake at 350 degrees for 10 minutes. Remove pan from oven and add toppings to pizza. Top with remaining cheese.
4. Bake another 15 minutes or until cheese melts.

Makes 10 servings. Per serving: 190 calories, 11 grams (g) fat and 18 g carbohydrate.

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