



Pizza Casserole

Serves 50:

Ingredients:

4 lbs. Lean Ground Beef
2 tsp. Black Pepper
1 ½ Cans Tomato Sauce
1 qt. Water
2 tbs. Oregano
2 lb. Dry Rotini Pasta
1 ½ lbs. Grated Mozzarella Cheese
2 tbs. Garlic Powder
½ Cup Chopped Onion
½ Tbs. Salt
2 lbs. Tomato Paste
10 oz. Sliced Pepperoni
½ Cup Packed Brown Sugar
12 oz. Grated American Cheese
¼ Cup Vegetable Oil
2 tbs. Basil



Directions:

Place broken up ground beef and onion into a 4" solid pan. Fill another 4" solid pan with 3 gallons of water and vegetable oil. Place both pans into preheated Steam'N'Hold™ Steamer. Cooking in Fast Cook Mode, set timer to 15 minutes.

Once timer sounds place Steam'N'Hold™ into Hold Mode (set at 175 degrees). Open door and pull out ground beef mixture. Stir well. Place back into Steam N' Hold. Add rotini pasta to pan with water and oil, stirring well. Cooking in Fast Cook Mode, set timer to 15 minutes.

When timer sounds place into hold mode. Remove and drain pasta. Remove and drain ground beef. Evenly divide ground beef and pasta into 2- 2½" full size solid pans. Evenly divide remaining ingredients (except cheese) between both pans. Stir well. Place both pans into Steam'N'Hold™ and cook in Fast Cook Mode for 20 minutes.

Mix Cheeses together. When timer sounds, place Steam'N'Hold™ into Hold Mode. Pull both pans of Casserole out of steamer and top evenly with cheese. Place back into Steam'N'Hold™ in Hold mode. Cheese will melt in about 5 minutes. Hold in Steam'N'Hold™ until ready to serve!

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