# Spiral Pepperoni Pizza Bake

## Summary

**Yield:** 12
**Prep Time:** 1 1/2 hours
**Category:** Pasta
**Cuisine:** American

## Ingredients

- 16 oz spiral pasta
- 2 lb ground beef
- 1 onion chopped
- 1 tsp salt
- 1/2 tsp pepper
- 30 ozs pizza sauce
- 1/2 tsp garlic salt
- 1/2 tsp italian seasoning
- 2 eggs
- 2 cup milk
- 1/2 cup shredded parmesan cheese
- 4 cup mozzarella cheese
- 3 1/2 oz sliced pepperoni

## Instructions

Cook pasta according to package directions.

Meanwhile, in a Dutch oven, cook the beef, onion, salt and pepper over medium heat until meat is no longer pink; drain.

Stir in the pizza sauce, garlic salt and Italian seasoning; remove from the heat and set aside.

In a small bowl, combine the eggs, milk and Parmesan cheese.

Drain pasta; toss with egg mixture.

Transfer to a greased 3-qt. baking dish.

Top with beef mixture, mozzarella cheese and pepperoni.

Cover and bake at 350° for 20 minutes.

Uncover; bake 20-25 minutes longer or until golden brown.