

Magic Crust Crock Pot Pizza

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It happens. You're tired, you don't want to cook and you think . . . drive thru it is!

Unfortunately, we all know how unhealthy this is for both our bodies and our pocketbooks. So, while we're pulling away from the window and passing out the cardboard boxes with grease stains, there's this little nagging voice in the back of our mind saying "I shouldn't have done that."

There really is a good solution to this problem. Just make sure that when you get home dinner is already done. All you have to do is pull out some plates, pour some drinks and eat. No, you don't have to hire a personal chef! This recipe is as simple as that. Put it together in the morning, before you're tired. Turn it on before you leave to run errands in the afternoon, or put it on a timer if you're afraid you'll burn it. Couple it with bag of premade salad and you won't have to listen to that nagging voice any longer.

This recipe serves 8. You can add your favorite pizza ingredients, or leave it as written, it's yummy just the way it's written!

- 1 1/2 lbs ground turkey or ground beef
- 1 onion, chopped
- 1 green pepper, chopped & seeded
- 16 ounces spaghetti sauce
- 16 ounces pizza sauce
- 16 ounces frozen kluski noodles or Reames frozen noodles
- 1 cup sliced mushrooms
- 1 (8 ounce) package sliced pepperoni
- 16 ounces cheese, shredded

Brown ground turkey or beef with onion and green pepper.

Drain and add spaghetti sauce and pizza sauce.

Use a crock pot liner or spray crock pot with non-stick spray.

Layer ingredients in the following order. (Make sure you cover the noodles with cheese and or sauce completely, or they will get hard).

Small layer of sauce in the bottom then,

1/2 Noodles.

1/2 Sauce.

1/2 Mushrooms, onions and green pepper.

1/2 Pepperoni.

3/4 Cheese.

and repeat, ending with the remaining cheese on top.

Cook on low for 2-4 hours, make sure that cheese does not burn.