

**Pork**

---

# Sausage and Pizza Bake

Betty Crocker Best-Loved Casserole

**Servings: 6**

**Preparation Time: 15 minutes**

**Start to Finish Time: 50 minutes**

**3 cups (9 oz) rotini pasta, uncooked**

**1 pound Italian pork sausage**

**1 medium (1/2 cup) onion, chopped**

**1 small (1/2 cup) red bell pepper, chopped**

**1/4 cup water**

**4 ounces sliced Canadian bacon, cut into quarters**

**1 can (15 oz) pizza sauce**

**1 jar (4.5 oz) sliced mushrooms, drained**

**3/4 cup (3 oz) pizza cheese blend, shredded**

Preheat oven to 350 degrees.

Spray 3-quart casserole with cooking spray.

In a 3-quart saucepan, cook and drain pasta as directed on package, using minimum cook time. Return pasta to saucepan.

In a 10-inch skillet, cook sausage and onion over medium heat for 6 to 8 minutes, stirring occasionally, until sausage is no longer pink; drain.

Stir sausage mixture, bell pepper, water, Canadian bacon, pizza sauce and mushrooms into pasta. Spoon mixture over casserole. Sprinkle with cheese.

Bake, covered, for 30 to 35 minutes or until hot and cheese is melted.

---

Per Serving (excluding unknown items): 44 Calories; 2g Fat (27.5% calories from fat); 1g Protein; 8g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 264mg Sodium. Exchanges: 1 1/2 Vegetable; 1/2 Fat.