



Vanessa's Pizza Bake

8 Cremini mushrooms, sliced thin
1/2 lb browned ground beef, Italian sausage, or leftover pot-roast
3 oz. grated Parmesan cheese
6 oz. Mozzarella cheese
5 or 6 canned Roma tomatoes, drained, chunked, drained again
Yellow onion, sliced thin
Sweet red peppers, roasted, and slice thin
Penzeys Pizza Seasoning

Sauté the mushrooms over medium heat in a splash of olive oil. Salt them after you add them to the hot pan and cook them long enough for most of the moisture to evaporate. Remove from the heat.

Lightly oil a oven-friendly baking dish. Layer the mushrooms on the bottom and then add the Parmesan cheese. Lightly sprinkle with Pizza Seasoning. Next layer on the meat of your choice. I used a leftover rump roast that was incredibly flavorful but also very lean. I braised it for Sunday dinner and it's leanness made it too dry but it was the perfect leftover cut into small chunks in this dish and sprinkled with Pizza Seasoning. Add the tomatoes as the next layer. Sprinkle again with Pizza Seasoning and add the mozzarella. Finally add the onions and peppers and one last sprinkle of Pizza Seasoning. Bake this at 375 for 30 minutes or until the top is nicely browned.

A note about the measurements. I didn't actually weigh any of these ingredients. These quantities are estimates are for guidance purposes only.