

# Taste of Home

## Pepperoni Pizza Skillet



On hectic school nights, no household can have too many hearty, 30-minute meals the whole family asks for. This creamy, flavor-packed skillet supper is sure to be one of those—again and again!  
—Anna Miller, Quaker City, Ohio

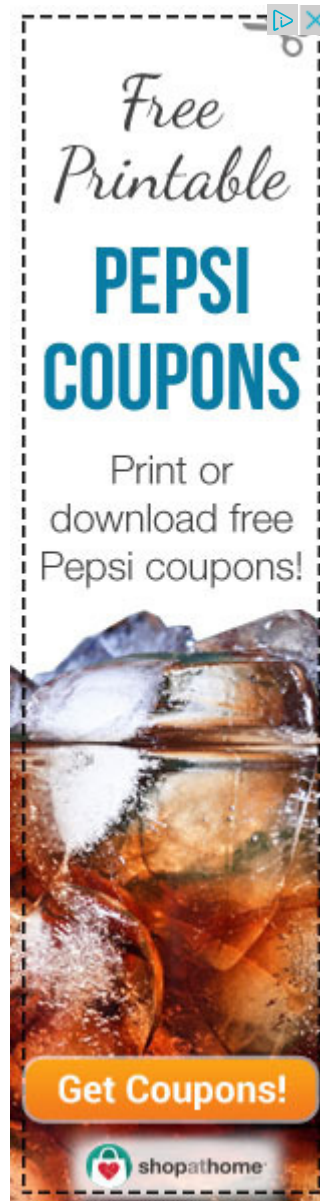
8 Servings    Prep/Total Time: 30 min.

### Ingredients

- 5 cups uncooked wide egg noodles
- 1-1/2 pounds **ground turkey or beef**
- 1/2 cup chopped onion
- 1/2 cup chopped green pepper
- 1-1/2 cups chopped pepperoni
- 1 jar (14 ounces) pizza sauce
- 1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted
- 1 can (4-1/2 ounces) sliced mushrooms, drained
- 1/2 cup grated Parmesan cheese
- 1/4 teaspoon garlic powder
- 1/4 teaspoon dried oregano
- 1/2 cup shredded part-skim mozzarella cheese

### Directions


- Cook noodles according to package directions.
- Meanwhile, in a large skillet, cook the beef, onion and pepper over medium heat until meat is no longer pink; drain. Stir in the pepperoni, pizza sauce, soup, mushrooms, Parmesan cheese, garlic powder and oregano.
- Drain noodles; stir into skillet and heat through. Sprinkle with mozzarella cheese. Yield: 8 servings.



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