

## PIZZA MACARONI LASAGNA

8-12 SER	16-24 SER	32-48 SER		
1	2	4	PKG	MACARONI 375g
1	2	4	EA.	ONION (DICED)
1	2	4	LB.	EXTRA LEAN GROUND BEEF
2	4	8	EA.	CLOVES GARLIC (MINCED)
1/2	1	2	CUP	GREEN PEPPER(DICED)
3	6	12	STALKS	CELERY (DICED)
1	2	3	CUP	CARROTS (GRATED)
1	2	4	CAN	PASTA SAUCE 21OZ
1	2	4	TSP	SALT & OREGANO
3	6	12	EA.	EGGS
1/2	1	2	CUP	PARMESAN CHEESE
1 1/2	3	6	CUPS	MOZZARELLA (GRATED)

1. PRE HEAT OVEN AT 350. IN A FRY PAN COOK GROUND BEEF, GARLIC, ONION, CELERY& CARROT, UNTIL THERE IS NO PINK. START ON HIGH HEAT THEN TURN TO MEDIUM HEAT.
2. ADD PASTA SAUCE, SALT & OREGANO, SIMMER FOR 5 MIN. ON MEDIUM HEAT, ONCE SIMMERING TO LOW HEAT.
3. IN A LARGE POT OF BOILING SALTED WATER, ADD MACARONI COOK FOR 15 MINUTES, ON HIGH HEAT.
4. IN A BOWL WHISK EGGS & ADD PARMESAN CHEESE. DRAIN MACARONI AND COMBINE WITH EGGS & PARMESAN CHEESE.
5. GREASE 9 BY 13 INCH PAN(S) COVER BOTTOM WITH MACARONI MIXTURE. SPOON MEAT MIXTURE OVER MACARONI, TOP WITH GRATED MOZZARELLA CHEESE. BAKE AT 350 FOR 20

MIN.