



Pizza Bowls

Ingredients

- 2# ground beef
- 1 small green pepper, chopped
- 1 small onion, chopped
- 3 garlic cloves, minced
- 2T tomato paste
- 1t dried oregano
- 1/2t salt and pepper
- 1/2t red pepper flakes
- 2c marinara sauce
- Shredded sharp cheese
- Pepperoni

Preparation

1. In a large skillet, cook beef until almost browned. Add onion, pepper and garlic. Cook until vegetables are soft.
2. Add tomato paste and herbs. Cook until browned. Add marinara sauce and saute until bubbly.
3. Add beef mixture to oven/microwave safe bowls. Top with cheese and pepperoni. Broil in oven at 450-500* until the cheese melts. Keep an eye on it so it doesn't burn.
4. Serve with sourdough rolls or eat as is.

Tips

Adjust vegetables as you like for pizza. We like peppers and onions! Also, the amount of marinara sauce depends on how much you like. This mixture could easily be served over pasta.

Recipe modified from sailorbailey.com