

One-Pot Pizza Pasta: A Comfort Food Classic in Under 30 Minutes

Craving comfort food that's quick, easy, and packed with flavour? This **One-Pot Pizza Pasta** combines the best of two worlds—pasta and pizza—into a single dish. Perfect for busy weeknights, this recipe allows you to customize with your favourite pizza toppings. Whether you love classic pepperoni or prefer a touch of pineapple (we won't judge), this dish is sure to please the whole family.

Ingredients:

- **Protein:** Nutrafarms bacon bits, ground beef, or pepperoni slices
- **Vegetables:** Diced onion
- **Pasta:** Gluten-free pasta (it comes with your farm package)
- **Cheese:** Cottage cheese (for texture and protein) and shredded mozzarella cheese
- **Seasoning:** Italian seasoning, garlic powder, onion powder, salt, and black pepper
- **Sauce:** 2 jars of pizza sauce
- **Optional Toppings:** Extra bacon, pepperoni, or even pineapple for the adventurous!



Instructions:

- 1. Cook the Protein:** In a large skillet or pot, cook the [grass-fed ground beef](#) and diced onions over medium heat until browned. Season with Italian seasoning, garlic powder, onion powder, salt, and black pepper. Stir in minced garlic toward the end and cook for another 30 seconds.
- 2. Add the Sauce:** Pour a jar of pizza sauce. Stir in pepperoni slices and chopped bacon, letting the flavours meld together.
- 3. Prepare the Pasta:** Cook the gluten-free pasta separately according to the package instructions. Once cooked, add it to the skillet and mix until well combined with the sauce.
- 4. Add the Cheese:** Stir in cottage cheese for a creamy texture and protein boost. Sprinkle shredded mozzarella cheese generously over the top. For an extra pizza vibe, add more pepperoni slices and any reserved bacon or ground beef.
- 5. Bake and Serve:** Preheat the oven to 350°F. Transfer the skillet or pot (oven-safe) to the oven and bake for 15

minutes, or until the cheese is melted and bubbly. Serve hot and enjoy!



Why Choose Grass-Fed Ground Beef?

One of the standout ingredients in this recipe is Nutrafarms' **grass-fed ground beef**. Sourced from local, sustainable farms, grass-fed beef is not only more ethical but also packs a nutritional punch. It's leaner than conventional beef, with higher levels of omega-3 fatty acids, antioxidants, and vitamins. The rich, natural flavour of grass-fed beef elevates your dishes, making every bite satisfying and wholesome.

Incorporating grass-fed ground beef into meals like One-Pot Pizza Pasta ensures that you're feeding your family a healthier protein option while supporting sustainable farming practices. Curious about the benefits of grass-fed beef? Learn more [here!](#)

Final Thoughts:

This **One-Pot Pizza Pasta** is the ultimate comfort food,

offering endless customization with your favourite pizza toppings. Made with high-quality NutraFarms ingredients and gluten-free pasta, it's a dish you'll return to again and again. Whether you're team pineapple or prefer the classics, this recipe is a winner. Enjoy a dinner that's as delicious as it is easy to make—ready in less than 30 minutes!

