

Pop-Over Pizza by Lynn's Recipes



[Click on the picture above to watch my video demonstration of this recipe.](#)

A super easy, kid-friendly recipe for a pizza casserole. This can be made with things that a lot of people keep on hand in their pantries, freezers and refrigerators.

Ingredients:

- 1 pound ground beef
- 1 medium onion, chopped
- 1-15-1/2 ounce jar spaghetti sauce or you can use homemade
- 1-6 ounce package sliced mozzarella cheese or you can use shredded mozzarella, if desired

In a skillet, cook meat and onion until meat is browned and onion is tender. Drain, if needed. Stir in spaghetti sauce, mix and pour into a 9x13" baking dish that has been sprayed with cooking spray. Arrange sliced mozzarella over the top of the ground beef mixture. 2 eggs

- 1 cup milk
- 1 Tablespoon olive oil
- 1 cup plus 1 Tablespoon flour
- ½ teaspoon salt
- ¼ cup shredded Parmesan cheese

In a bowl, combine, eggs, olive oil and milk. Whisk together. Add flour and salt and whisk until smooth. Pour batter evenly over cheese in baking dish. Sprinkle Parmesan cheese on top. Bake in a preheated 400° oven for 30 minutes.

Pop-Over Pizza by Lynn's Recipes

[Comment or watch this Recipe on You Tube](#)

Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: March 2011
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)