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## ***Pizza Casserole***

- 8 Ounces uncooked wheel-shaped macaroni (about 3 1/2 cups)
- 1/2 Pound lean turkey Italian sausage, casings removed
- 8 Oz fresh mushrooms, sliced (3 cups)
- 1 Jar (25.5 oz) organic garden vegetable pasta sauce
- 1/2 Cup shredded fat-free or part-skim mozzarella cheese (2 ounces)
- 1/4 Cup sliced ripe olives

- 1) Heat oven to 350°. Cook macaroni as directed on package, omitting salt; drain.
- 2) Meanwhile, in nonstick skillet, cook sausage and mushrooms over medium-high heat 6 to 8 minutes, stirring frequently, until sausage is no longer pink; drain. Mix macaroni, sausage mixture and pasta sauce in 2 1/2-quart casserole.
- 3) Cover and bake about 30 minutes or until hot. Sprinkle with cheese and olives. Let stand about 5 minutes or until cheese is melted.

Makes 6 Servings

