Slow Cooker Italian Bake

- Prep Time: 15 minutes
- Cook Time: 3 hours, 10 minutes
- Total Time: 3 hours, 25 minutes
- Servings: 6



Ingredients:

- 1 pound 80% Lean Ground Beef
- 1/2 onion, chopped
- 1 red pepper, chopped
- 2 cloves garlic, chopped
- 1 cup chopped mushrooms
- 2 cups Reggano Traditional Pasta Sauce
- Carlini Canola Cooking Spray
- 1 cup liveGfree Gluten Free Baking Mix
- 2 Goldhen Large Eggs
- 1 cup Friendly Farms 2% Milk
- 1/2 cup Happy Farms Shredded Mozzarella Cheese
- 1/2 cup Happy Farms Shredded Cheddar Cheese
- 1/4 teaspoon Stonemill Iodized Salt
- 7 slices Mama Cozzi's Pizza Kitchen Sliced Pepperoni, chopped
- 4 slices Lunch Mate Hard Salami, chopped

Directions:

- 1. In a skillet, brown the ground beef. Drain and reserve. In the same skillet, combine the onion, red pepper, garlic and mushrooms. Cook until vegetables are soft.
- 2. Return the meat to the skillet and add the pasta sauce. Stir until combined.
- 3. Spray the slow cooker with cooking spray and add the meat mixture.
- 4. In a medium bowl, combine baking mix, eggs, milk, cheeses and salt. Pour over meat mixture. Sprinkle the pepperoni and salami over the cheese mixture. Cook on high for 3 hours.

