



## Pepperoni Casserole



This recipe calls for:

### **Old World Style® Traditional Sauce**

Prep time

**25 minutes**

Cook time

**40 minutes**

Servings

**6**

### **Ingredients**

- 6 slices of bacon, cut into ½ inch pieces
- 1 yellow onion, chopped
- 4 cloves garlic, minced
- 1 jar RAGÚ® Old World Style® Traditional Sauce (24oz)
- 2 russet potatoes, sliced
- 2 yellow squash, sliced
- 2 zucchini, sliced
- 1/2 pound sliced pepperoni
- olive oil drizzle
- salt and pepper to taste

## Instructions

1. Start by cooking your bacon in a large skillet. Once cooked, remove bacon bits and add chopped onion to bacon drippings.
2. Cook until the onion is translucent and soft. Add the garlic and sauté for about 1 minute.
3. Add the jar of RAGÚ® Old World Style® Traditional Sauce and heat for 5 minutes to combine the flavors
4. Spoon sauce into 6 mini ramekins about 1/3 of the depth. Alternate the zucchini, squash, potato and pepperoni as you add them to the ramekin, narrow side down. Once the ramekin is full of the vegetable spiral, add a drizzle of olive oil, salt and pepper to the top.
5. Place them in the oven for 40 minutes
6. Once the veggies are soft, remove from the oven and top with bacon bits.

Tip: We recommend saving time by using a mandilion to slice your veggies into the same width. Start with the larger vegetable pieces for the outside, saving the smaller diameter slices for the center.