



# Mom's Deep Dish Pizza-ish

## Ingredients:

Asterisks denote the essential ingredients. You really could make a decent version of this with only those four!

\*1 Pillsbury refrigerated pizza crust (*original...the kind you find in a tube by the cinnamon rolls*)

\*1 lb of ground beef (*give or take, sometimes I use more if that's what I've got*)

2 Tbsp. tomato paste

\*8 oz. basil and oregano flavored tomato sauce (*or, use plain tomato sauce and add your own seasonings*)

1 small can sliced mushrooms

\*2 c. shredded mozzarella cheese

1/2 c. grated Parmesan cheese

## Directions:

First, preheat your oven to 400-degrees. Then, in a large skillet, brown the ground beef over medium high heat. Drain, if necessary. Then add in the tomato paste and stir while it melts into the meat. Add in the tomato sauce, any seasonings (and the canned mushrooms, if that's your thing). Stir to combine.

Next, unroll the refrigerated pizza crust and press into the bottom and sides of a 9x13 baking dish. Cover the bottom with about 1.5 cups of the shredded mozzarella. Then, top that with your meat mixture.

Pop it into your preheated oven for about 15-20 minutes until the crust on the sides begins to lightly brown. Then, open the oven and add the remaining mozzarella and the grated Parmesan.

Bake for an additional 10 minutes or so until the cheese has melted. Remove from the oven and cool on the counter for about 5 minutes (just long enough to nuke a can of green beans or toss a quick salad) before serving it up.