



CONVIVIVUM
URBAN FARMSTEAD

THIS CASSEROLE IS FULLY BAKED AND ONLY NEEDS REHEATING

The recipe is provided below if you would like to recreate the meal.

Reheating Instructions:

If reheating the entire casserole, place in the oven at 375 degrees F for 30-35 minutes or until it is 165 degrees in the center.

It can also be portioned out cold and then reheated in the microwave as individual portions.

DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.

Pizza Quinoa Casserole

1-½ cup quinoa, rinsed if necessary
½ onion, chopped (or sub 1 tsp onion powder)
½ cup mushrooms, thinly sliced
1 green pepper, chopped (about ¾ cup)
16 slices pepperoni (approx. 1 oz)
3 cups marinara sauce
1 cup water
1 tsp garlic powder
1 Tablespoon Italian Seasoning
1 tsp salt
4 oz shredded mozzarella cheese (about 1 cup)

INSTRUCTIONS

1. Spray a 9x13 casserole pan. Preheat the oven to 350 degrees F.
2. Pour the quinoa evenly over the base of the casserole pan.
3. Evenly layer the onion, mushroom, and green pepper on top of the quinoa.
4. Sprinkle the garlic powder, oregano, and salt on top of all the ingredients.
5. Top with the marinara sauce and water and gently pat everything down.
6. Sprinkle with cheese
7. Top with pepperoni
8. Bake uncovered 45 minutes. Remove from oven and let cool 15 minutes. Enjoy!

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