

A Monstrous, College-Budget Macaroni Pizza



Ever since I've been at college, I've basically lived off two foods: macaroni and pizza. I thought that the two would combine admirably, so I made this monstrous, college-budget macaroni pizza that anyone can enjoy!

Ingredients:

- 1 box of Velveeta Shells and Cheese Macaroni
- 6 cups water
- 1 premade pizza crust
- ½ pound mild Italian chicken sausage
- 1 green bell pepper

- 1 bag shredded mozzarella cheese
- 1 container of grated parmesan cheese. Note: you will not use all of it!

Supplies Needed:

- A pot for boiling the pasta
- A saucepan for cooking the meat
- A colander
- A knife for chopping bell pepper
- A pizza cutter
- An oven

NOTE: I used Velveeta Mac and Cheese because I find their brand superior to other brands.

However, any brand of deluxe mac and cheese will work for this recipe. If you do choose to use a different brand of pasta, follow the instructions on the box instead of instructions 2–6 in this recipe.

Steps:

- 1) Set the oven to 400 degrees.
- 2) Put six cups of water in the pot. Put the heat on the oven to high and boil the water.
- 3) Once the water is boiling, add the pasta from the box. Turn the burner down so the water does not spill over. Boil the pasta for 8-10 minutes.
- 4) When the pasta is done, drain it through the colander. Make sure all water is drained.
- 5) Return pasta to the pot.
- 6) Add in the cheese sauce provided in the mac and cheese dinner. Stir until well-combined. Set the pasta aside.

- 7) In the saucepan, add the mild Italian chicken sausage. Cook until the chicken is browned. Make sure it is crumbly. Set it to the side.
- 8) Chop the green bell pepper into small chunks. For chopping a bell pepper better than I did, follow the instructions in [this](#) video.
- 9) Set out the premade pizza crust. Spread the macaroni and cheese across the crust. Make sure it is as evenly distributed amongst the crust as possible.
- 10) Add a dusting of parmesan cheese over the macaroni.
- 11) Spread half of your bag of mozzarella cheese to the top of the pizza. Set the rest of the bag aside to use later.
- 12) Add the crumbled and cooked chicken sausage.
- 13) Dust on another layer of parmesan cheese.
- 14) Add the green bell pepper bits.
- 15) Add even another layer of parmesan cheese.
- 16) Add the remainder of the mozzarella cheese to the top.
- 17) Carefully put the pizza in the oven. Cook for 10-12 minutes.
- 18) Voila—enjoy your monstrosity.