

# PIZZA QUINOA CASSEROLE

Preparation: **15** minutes | Cooking: **10** minutes | Servings: **6**

## INGREDIENTS

*1 package (6 ounces) sliced turkey pepperoni*  
*1 medium green pepper, chopped*  
*1 small red onion, sliced*  
*2 cups sliced fresh mushrooms*  
*2 cups chicken broth*  
*2 cups pizza sauce*  
*1 cup quinoa rinsed*  
*1/2 cup shredded part-skim mozzarella*  
*1/2 cup shredded parmesan*  
*Optional: minced fresh basil, sliced olives, oil-packed sun-dried tomatoes (drained), banana peppers and red pepper flakes*



## INSTRUCTIONS

Select sauté setting on a 6-quart electric pressure cooker. Adjust for medium heat; add oil. When oil is hot, cook and stir sausage and onion until sausage is no longer pink and onion is tender, 5-7 minutes, breaking up sausage into crumbles; drain. Press cancel. Stir in mushrooms and broth. Add quinoa. (Do not stir.) Lock lid; close pressure-release valve. Adjust to pressure-cook on high for two minutes. Quick-release pressure. Stir in pizza sauce, pepperoni and green pepper; cover and let stand until pepper softens slightly, 5-10 minutes. Sprinkle servings with cheeses. If desired, serve with optional toppings.