

Slow Cooker Pizza and Pasta Soup {Freezer Meal Friendly}

This hearty Italian soup has all the pizza flavors we all love in it!

Prep Time	Cook Time	Total Time
25 mins	8 hrs	8 hrs 25 mins



5 from 2 votes

Course: Soup Cuisine: American Keyword: pizza and pasta soup
Servings: 8 Calories: 385kcal Author: Sarah Olson

Equipment

- Slow Cooker- 6 quart or larger

Ingredients

- 1 1/2 lbs. browned and drained ground beef
- 1 cup sliced pepperoni
- 3.8 oz. can black olives, drained
- 1/2 cup diced white onions
- 2 cups sliced mushrooms
- 16 oz. jar marinara sauce (I use Newman's Own)
- 4 cups water
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 tsp. dried oregano
- 1 tsp. dried basil
- 2 cups dried bow-tie pasta cooked according to package directions (don't add these cooked noodles until it is done cooking)

For Serving:

- Shredded Mozzarella Cheese

Instructions

Freezer Prep:

1. Place everything but the noodles into a gallon-sized ziplock bag. Squeeze out the excess air. Freeze for up to a month.

To cook:

1. Thaw the freezer meal in the fridge for 36 hours.
2. Place the contents of the bag into a 6-quart or larger slow cooker.
3. Cover and cook on LOW for 8 hours.
4. Add the cooked noodles into the soup and stir.
5. Top the soup with mozzarella cheese and serve with French bread.

Nutrition

Calories: 385kcal | Carbohydrates: 17g | Protein: 22g | Fat: 26g | Saturated Fat: 9g | Cholesterol: 75mg
| Sodium: 967mg | Potassium: 587mg | Fiber: 2g | Sugar: 4g | Vitamin A: 298IU | Vitamin C: 5mg |
Calcium: 49mg | Iron: 3mg

Slow Cooker Pizza and Pasta Soup {Freezer Meal Friendly} <https://www.themagicalslowcooker.com/slow-cooker-pizza-pasta-soup/>