

## Ziti Bake



1 lb. ziti  
1 medium onion, chopped  
1 large clove garlic, chopped  
2 tblsp. olive oil  
3 cans diced tomatoes with juice  
salt  
pepper  
1/4 cup chopped Italian parsley  
1/4 cup chopped fresh basil  
5 oz. Gruyere cheese, grated  
5 oz. sharp cheddar cheese, grated  
1/2 cup bread crumbs

Preheat the oven to 350 degrees. Place a large pot of well salted water on to boil. Cook ziti according to package directions. Set aside.

Chop a medium onion and a large clove of garlic. Heat a large skillet over medium high heat. Add the olive oil, onion and garlic and cook until the onion begins to caramelize. Add tomatoes along with their juice. Add salt and pepper to taste, parsley and basil.

Cook for 8-10 minutes or until liquid has reduced and the tomato sauce is thickened. Drain the ziti and return to the pan. Add the reduced tomato sauce and 2/3 of the cheese. Mix well. Turn into an oiled or sprayed casserole dish. Top with remaining cheese and bread crumbs.

Cook for 25-30 minutes or until bubbly. Remove from oven and let stand for 10 minutes before serving.

Enjoy!

*Never Enough Thyme*  
<http://www.lanascooking.com>