



## Ziti Baked with Spinach, Tomatoes, and Smoked Gouda

### *Cooking Light Pasta*

- 8 ounces uncooked ziti
- 1 tablespoon olive oil
- 1 cup chopped onion
- 1 cup chopped yellow bell pepper
- 3 cloves garlic, minced
- 14.5 ounces canned diced tomatoes with basil, garlic, and oregano, with juices
- 10 ounces canned Italian seasoned diced tomatoes, with juices
- 4 cups baby spinach
- 1 1/4 cups (5 ounces) shredded smoked Gouda, divided

Heat oven to 375 degrees. Cook pasta according to package directions. Drain well.

Heat oil in a dutch oven over medium-high heat. Add onion and pepper and cook for 5 minutes. Add garlic and saute 2 minutes or until onion is tender. Stir in tomatoes and bring to a boil. Reduce heat and simmer 5 minutes, stirring occasionally.

Add spinach to pan and cook 30 seconds or until spinach wilts, stirring frequently. Remove from heat.

Add pasta and 3/4 cup cheese to tomato mixture. Toss well to combine.

Spoon pasta mixture in 5 individual, or 1 large, casserole dish lightly coated with cooking spray. Sprinkle evenly with 1/2 cup cheese.

Bake for 15 minutes or until cheese melts and begins to brown.

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*ziti baked with spinach, tomatoes, and smoked gouda* was posted by wendi on 2 september 2009 at [bonappetit.hon.com](http://bonappetit.hon.com)