

### Convection Steam Oven (CSO) No Boil Mac and Cheese

3 Cups Milk	1 Cup Panko Bread Crumbs
2 Cups Heavy Cream	2 TBL Chopped Parsley
1 TBL Corn starch	1 TBL Chopped Thyme
½ tsp dry mustard powder (optional)	½ Cup Shredded Cheddar Cheese
2 Cups Shredded Cheddar Cheese	1 TBL Butter
2 Cups Shredded Monterey Jack Cheese	4 slices Prosciutto (crisped in the oven and chopped fine)
2 tsp salt	
½ tsp Fresh Ground Pepper	
1 LB. uncooked Penne Pasta	

Preheat CSO to 350 F

Butter a 13"x 9" Baking Dish, set aside

In a large bowl mix together milk, cream, corn starch, dry mustard powder (if using), salt, and pepper. Place the uncooked penne in the buttered baking dish and sprinkle the cheese on top. Pour the milk cream mixture and transfer to the oven. Bake for around 30-35 minutes, stirring halfway through the cooking process. You can also cook the prosciutto with the macaroni, it will take around 15 minutes.

While the Mac and Cheese is baking, combine the panko bread crumbs, Prosciutto, parsley, and thyme. Once the mac and cheese is cooked through, noodles are tender and sauce has thickened, remove from the oven and sprinkle with remaining cheese, then bread crumb mixture. The sauce may look broken at this point, but as it cools it will come together.

Place back in the oven until the bread crumbs are golden brown, around 5-7 minutes.