

### CSO No Boil Mac and Cheese

4 Cups Milk	1 Cup Panko Bread Crumbs
2 Cups Heavy Cream	1 TBL Chopped Fresh Thyme or dried thyme
½ tsp dry mustard powder	1 TBL Butter
2 Cups Shredded Cheddar Cheese	
2 Cups Shredded Monterey Jack Cheese	
2 tsp salt	
½ tsp Fresh Ground Pepper	
1 LB. uncooked macaroni noodles	

Preheat CSO to 375 F on Convection Steam Mode

In a large bowl, mix milk, cream, corn starch, dry mustard powder, salt, and pepper. Place the uncooked pasta in the 13"x 9" baking dish and sprinkle the cheese on top. Pour the milk-cream mixture over the cheese and noodles and mix slightly, then transfer to the oven. Bake for around 25-30 minutes, stirring halfway through the cooking process.

While the Mac and Cheese are baking, combine the panko breadcrumbs, butter, and thyme in a small skillet and toast slightly. Once the mac and cheese are cooked through, noodles are tender, and the sauce has thickened, remove from the oven and sprinkle with bread crumb mixture.

If you want the breadcrumbs even toastier, place the pan back in the oven for around 5-7 minutes.

The sauce may look broken and loose at this point, but as it cools, it will come together. Allow it to sit for 5-10 minutes before serving. ENJOY!