Stovetop Macaroni and Cheese

Prep time: 10 minutes

Cook Time: 20 minutes

Total time: 30 minutes

Serves: 2

**Ingredients**

3/4 T. unsalted butter, divided + ½ T. Butter

1/8 c. Panko

1/8 t. Thyme Leaves

6 T shredded sharp cheddar cheese

¼ c. Monterey Jack Cheese

¼ T. cornstarch

8 ounces of Pasta

½ ( 6 oz.) can evaporated milk

1/2 T. Emeril’s Essence Creole Seasoning

Salt and Pepper, to taste

**Directions:**

1. Melt 1/2 T. butter in a small skillet over medium high heat. Add Panko and cook, stirring until browned and toasted, about 3 minutes: stir in thyme and set aside.
2. In a large bowl, combine cheeses and cornstarch; set aside.
3. In a large pot of boiling water, cook pasta according to package instructions; drain well.
4. Stir in remaining 3/4 T. butter until well combined. Stir in cheese mixture, evaporated milk, Emeril’s Essence until cheese has melted, about 2 to 3 minutes; season with salt and pepper, to taste.
5. Serve immediately, topped with toasted Panko from step 1

**Emeril’s Essence Creole Seasoning:**

2 ½ T. Paprika

2 T. garlic powder

2 T. salt

1 T. onion powder

1 T. Cayenne Pepper

1 T. oregano

1 T. Thyme

1 T. black pepper