Stovetop Macaroni and Cheese

1 1/2 cups water

1 cup milk

8 ounces elbow macaroni

1 cup (4 ounces) American cheese, shredded

1/2 teaspoon Dijon mustard

1 cup (4 ounces) Cheddar cheese

1/3 cup panko

1 Tablespoon olive oil

2 Tablespoons Parmesan

Bring water and milk to a boil.

Stir in macaroni.

Reduce heat to low and cook 6-8 minutes.

Add American cheese and mustard.

Stir 1 minute until melted.

Remove from heat.

Stir in cheddar.

Cover and let stand 5 minutes.

Combine panko, oil, 1/8 t. salt and 1/8 t. pepper in a skillet.

Cook until browned.

Remove from heat.

Sprinkle Parmesan over panko and toss to combine.

Season macaroni with salt and pepper.

Stir to combine.

Transfer macaroni to serving bowl.

Sprinkle panko over top. Serve.