

Crawfish & Corn Over Smoked Gouda Potatoes

2 pounds baking potatoes -- cubed
2/3 cup low fat 1% milk
1/4 teaspoon seasoned salt
1/4 teaspoon black pepper
4 ounces smoked Gouda cheese
2 tablespoons butter
1 cup chopped green onions
4 cloves garlic -- minced
4 ears fresh corn
1/2 teaspoon salt
1/2 teaspoon red pepper -- ground
1/4 teaspoon thyme
1/2 teaspoon paprika
1/4 teaspoon black pepper
16 ounces frozen crawfish
1/2 cup chopped green onions
Fresh Thyme

Cover potatoes with water and bring to a boil, reduce heat and simmer 20 minutes or until tender. Drain. Return to pan, add milk, salt and black pepper. Mash with potato masher until desired consistency. Stir in cheese. Keep warm. Melt butter in a large skillet over medium high heat. Add onion and garlic, sauté five minutes. Stir in corn, sauté 2 minutes. Add salt, paprika, red pepper and thyme, black pepper and crawfish, sauté five minutes or until heated. Remove from heat and stir in onion. Serve over potatoes.