Spinach and Artichoke Macaroni and Cheese

1 Tablespoon olive oil

3 garlic cloves, minced

5 ounces baby spinach, chopped

1 cup whole milk

1 1/2 cups water

8 ounces elbow macaroni

1/4 teaspoon salt

1 cup artichoke hearts, chopped

1 cup White American cheese, shredded (4 ounce block from deli counter)

1/2 teaspoon pepper

1 cup sharp cheddar, shredded

1/2 cup Parmesan , shredded

Heat oil in saucepan.  Add garlic and cook 30 seconds.

Add spinach and cook until wilted.

Bring water and milk to a boil in saucepan.

Stir in macaroni and salt and cook 6-8 minutes.

Add artichokes, American cheese and pepper.

Cook until melted.

Remove from heat.  Stir in cheddar and Parmesan.

Cover & let stand 5 minutes.

Add spinach and stir until sauce is smooth.

Season with salt and pepper.