

Eby Family Dental

WHAT'S IN THIS MONTH'S ISSUE:

- We're Hiring!
- Summer Appointments
- Voting Open
- Featured Recipe

WE'RE HIRING!

We have a few positions open at each of our clinics! If you are interested and want to send your resume, please e-mail it to:

officemanager@ebyfamilydental.com

Fort - 920-563-2928

Jefferson - 920-897-6080

We're *Hiring* Eby FAMILY DENTAL

We are growing!

Open Positions:
 Patient Care Coordinator
 Dental Assistant
 Dental Hygiene Assistant

Send your Resume to :
info@ebyfamilydental.com



SUMMER CLEANINGS

Summer is going just as fast as we are booking! Don't forget to call and get your appointment scheduled before school starts back up in 2 months! Call our Fort or Jefferson office to get scheduled!

Eby Family Dental



Tell Us Who You Think Is The Best!

Nominate Your Favorite Business Now-June 2
Come Back To Vote June 24-July 14

Daily Jefferson County Union
NO ONE DOES IT BETTER THAN WE DO

VOTE FOR US!

It's that time of year we are voting again! Eby Family Dental was nominated! We are so thankful for our patients who nominated us once again this year! Go to the Daily Union website to submit your votes!

FEATURED RECIPE

Spinach Parmesan Pasta

Prep Time: 5 Minutes
Total Time: 15 Min

Equipment: Mixing Bowl
www.twopeasandtheirpod.com

Ingredients:

- 8 oz spaghetti or pasta of your choice
- 3 tablespoons butter
- 2 cloves garlic, minced
- 6 cups packed baby spinach
- 1/2 cup grated Parmesan cheese
- Salt and freshly ground black pepper, to taste

Directions:

1. Add the pasta to a large pot of boiling salted water and cook until al dente. Drain the pasta, reserving ½ cup of the pasta water. Set pasta aside.
2. Using the same pot, melt the butter over medium heat. Add the garlic and cook for 2-3 minutes. Add in the pasta and spinach. Gently toss and cook until spinach leaves are wilted. If the pasta starts to dry out, add in some of the reserved pasta water. We usually add about ⅓ cup. Stir in ¼ cup of the Parmesan cheese and toss until combined. Season with salt and freshly ground black pepper, to taste.
3. Pour pasta into a large bowl. Garnish with additional Parmesan cheese and serve immediately.

