

# Eby Family Dental

## WHAT'S IN THIS MONTH'S ISSUE:

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## NEW PROVIDER DR. SADIE!!

Dr. Sadie joined our practice back in September and we are so excited to have her! Check out her bio on our website to learn more about her! Right now she is seeing patients at our Fort Atkinson location.

Call to schedule an appointment!  
Fort - 920-563-2928



## Veterans Day

We had another successful year for our Veterans. Each year we do free dentistry for our Veterans who have given so much to our country. We enjoy doing this each and every year and are honor to give back in a small way. Thank you to all who sponsored and everyone who volunteered their time!

# Eby Family Dental



HAPPY THANKSGIVING

We want to wish all our patients a Happy Thanksgiving! We hope you have a wonderful holiday!

## FEATURED RECIPE

### Garlic Parmesan Green Beans

Prep Time: 10 Minutes  
Total Time: 35 Min

Equipment: Oven Pan  
[www.southernliving.com](http://www.southernliving.com)

#### Ingredients:

- 1 1/2 lbs. fresh green beans, trimmed
- 1 Tbsp. minced garlic
- 1 Tbsp. olive oil
- 1 1/2 tsp. kosher salt
- 1/2 tsp. ground black pepper
- 2 1/2 oz. Parmesan cheese, shredded (about 2/3 cup)
- 2 bacon slices, cooked and chopped

#### Directions:

1. Preheat oven to 450°F. Combine green beans, garlic, oil, salt, and pepper in a large bowl, tossing to coat.
2. Spread in a single layer on a rimmed baking sheet.
3. Bake in preheated oven until green beans are tender, 15 to 20 minutes, stirring halfway through.
4. Sprinkle green beans with Parmesan, and continue to bake until Parmesan has melted, about 1 minute.
5. Remove from oven, and sprinkle with bacon. Serve immediately.

