

August Newsletter



Summer is flying by! It's crazy that it's almost over and the kids will be returning to school at the end of the month! We've all enjoyed our vacays, bbq's, boat rides, and family time...it's now time to snap back to reality :(. Call us to get all the summer sugar off those teeth before school starts!



Zucchini Enchiladas

Prep Time: 35 Min Cook Time: 25 Min

Ingredients

- 2 tablespoons vegetable oil
- 4 scallions, sliced (white and green parts separated)
- 2 cloves garlic, thinly sliced
- 1 tablespoon chili powder
- 3 cups shredded rotisserie chicken (skin discarded)
- 1 1/2 cups salsa (not chunky)
- 1 cup shredded Mexican blend cheese
- 3 to 4 medium zucchini
- Several dashes chipotle hot sauce, plus more for serving, optional
- 2 tablespoons sour cream

Directions

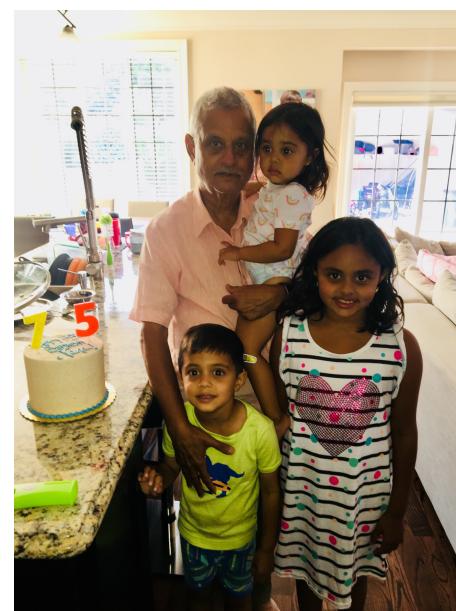
- Preheat the oven to 375 degrees F.
- Heat the oil in a large skillet over medium heat. Add the scallion whites and garlic and cook, stirring frequently, until soft, about 5 minutes. Sprinkle in the chili powder and cook, stirring, until the scallions are coated and the oil is brick red, about 1 minute. Remove from the heat and stir in the chicken, 1/2 cup of the salsa and 1/2 cup of the cheese. Set aside.
- Halve the zucchini lengthwise and arrange cut-side down on a work surface. Use a Y-shaped vegetable peeler to shave off ribbons the entire length of each zucchini and as wide as possible (the first few may be too skinny). Make 36 zucchini ribbons total.
- Lay out 3 ribbons, slightly overlapping to make a rectangle (think of this as your "tortilla"). Pile about 1/4 cup of the chicken mixture down along one of the short ends of the zucchini tortilla and then roll up to enclose the filling. Put in a 2- to 3-quart baking dish. Roll up the remaining zucchini ribbons and filling and arrange in the dish. Top the rolls with the remaining 1 cup salsa. Add several dashes of the hot sauce and sprinkle with the remaining 1/2 cup cheese.
- Bake until the cheese is melted and the filling is hot, about 25 minutes. Let cool for a few minutes. Thin the sour cream out with a little water and drizzle over the enchiladas. Sprinkle with the reserved scallion greens and serve with more hot sauce if you'd like.



Happenings in the Area

There are still fun things to do as we wind down from summer. Here are a few things that jumped out at us!

1. Woodward Dream Cruise- August 18th
2. Wild Beasts Wild Wine- August 24
3. Arts, Beats, & Eats- August 31-Sep 2
4. Detroit Jazz Festival- August 31-Sep 3
5. Franklin Cider Mill opens on Sep 1!



We got to have some special visitors in town for the summer and were able to celebrate our granddad's 75th birthday!

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