



**SPRING IS ALMOST HERE!**

Check your calendars to see what your availability is looking like for the spring and summer, if you haven't already had a cleaning this year now is the perfect time. If you have a college aged child home schedule an appointment for them before they book up!



**Skillet Chicken and Ravioli!**

Prep Time: 15 Mins Cook Time: 15 Min

**Ingredients**

- 1 9-ounce package small cheese ravioli
- 2 tablespoons evoo
- 1 1/4lb skinless, boneless chicken breast
- 2 Garlic Cloves, Minced
- 1c halved cherry tomatoes
- Freshly Ground pepper
- 2 tablespoons red wine vinegar
- 1/3 cup low-sodium chicken broth
- 2 tablespoons grated Parmesan cheese
- 1/4 cup chopped fresh parsley, basil or combination of both
- 8 ounces white mushrooms, halved

**Directions**

- Bring a pot of salted water to a boil. Add the ravioli and cook as the label directs; drain, then drizzle with olive oil and toss.
- Meanwhile, season the chicken with salt and pepper. Heat 1 tablespoon olive oil in a large nonstick skillet over medium heat. Add the chicken; cook, undisturbed, until beginning to brown, about 2 minutes. Continue to cook, stirring, 1 more minute. Transfer to a plate.
- Heat the remaining 1 tablespoon olive oil in the skillet. Add the mushrooms and cook, undisturbed, until browned in spots, about 2 minutes. Season with salt and continue to cook, stirring, until softened, about 3 more minutes.



Wedding season is approaching quickly and that's the perfect time to whiten your teeth! We offer in office whitening which includes a take home kit. The in office treatment takes an hour and you can leave up to 8 shades whiter in some cases! Everything you see in the picture below is your's to keep! This may be the perfect gift for the bride or groom to be! Everyone wants that perfect smile for their perfect day! Call us if you have any questions or if you want to schedule.



Stir in the tomatoes, garlic and vinegar and cook until the tomatoes begin to soften, about 2 minutes. Return the chicken to the skillet, then add the ravioli, broth and Parmesan; bring to a simmer and cook, stirring occasionally, until the chicken is cooked through, about 4 minutes. Top with parsley

**\$25 Gift Card? How can I get mine?**  
For every new patient you refer, a [\\$25 gift card](#) is sent to you!

Additionally, we are running a **New Patient Special** of \$79 which includes an exam, cleaning, and x-rays.

**Thank you for allowing us to take care of all your dental needs. The highest compliment we can receive is the referral of family and friends.**



Bingham Farms Family Dentistry  
31000 Telegraph Rd Suite 160  
Bingham Farms, MI 48025

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