



SWANSBORO COUNTRY PROPERTY OWNERS ASSOCIATION

Newsletter - June, 2022

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In April the El Dorado County Transportation Department presented a look at what our new bridge will be like. The pictorial photos show the new bridge and the older one below. The new bridge will be done in three years, and in June construction should begin. Overall height will be 400 feet above the river. More information can be seen at the county's website by clicking — <https://www.edcgov.us/mosquitobridge>.



The SCPOA board has requested to have built a new community center. This center will have board meetings and community events., possibly weddings near the lake, a BBQ event and others as well. Hopefully the building will be erected within a few months time.



A facsimile of the proposed building, side garage door may not be used. Four doors and two side doors, with a capacity of 60, or so, may be used.

How to Make Chicken Tacos

Be sure to see the recipe card below for full ingredients & instructions!

1. Preheat oven to 400°F. Spray a 9×13 baking dish with nonstick spray.
2. Heat olive oil over medium heat in a medium skillet.
3. Add onion to skillet and cook for 2-3 minutes, or until the onion is translucent and fragrant.
4. Stir in the chicken, taco seasoning, tomatoes (FULLY DRAINED), and green chiles (FULLY DRAINED) *see note. Stir to combine fully. Reduce to simmer and allow to cook for 5-8 minutes.
5. Place the taco shells in the baking dish, standing up. I was able to fit 10 taco shells in the dish by adding 2 on each side.
6. Bake the taco shells for 5 minutes by themselves to allow them to crisp up. Remove from the oven.
7. Spoon 1 tablespoon of beans into the bottom of each taco shell. Top with the chicken mixture, almost to the top of each shell.
8. Sprinkle each shell generously with shredded cheese, the more the better!
9. Bake for 7-10 minutes or until cheese is fully melted and the edges of the shells are browned.
10. Remove from the oven and top with your favorite items such as jalapenos, sour cream, cilantro, and salsa.



By: Becky Hardin Posted:
4/30/18 Updated:
5/24/21