



Resort Report

January 2021

**The team at St. Moritz wishes you a healthy, Safe, and happy
New Year!**

**For maintenance work orders or emergencies,
please call (866)730-6844.**

Parking will be enforced during this holiday seasons

CHRISTMAS TREE RECYCLING

**We are pleased to offer our residents the opportunity to recycle
your holiday Christmas Trees. From Monday, December 28
through Monday, January 4 there will be a large open-top bin
by building 54 and building 25 for the recycling of Christmas
Trees. Please do not use the regular bins to dispose of your
Christmas tree.**

**Please be sure to remove all decorations, lights & tree stand
prior to disposal of tree.**

**Additionally, please remove all holiday décor from the exterior
of your apartment**

by Friday, January 15, 2021.

Ingredients:

- 1-1/2 teaspoons plus
- 1/4 cup butter, divided
- 3 cups sugar
- 2/3 cup baking cocoa
- 1/8 teaspoon salt
- 1-1/2 cups whole milk
- 1 teaspoon vanilla extract

1. Line an 8-in. square pan with foil and grease the foil with 1-1/2 teaspoons butter; set aside. In a heavy saucepan, combine sugar, cocoa and salt. Stir in the milk until smooth; bring to a rapid boil over medium heat, stirring constantly. Cook without stirring until a candy thermometer reads 234° (soft-ball stage). Remove from the heat; add vanilla and remaining butter (do not stir).
2. Cool to 110° (about 5 minutes). Beat with a spoon until fudge thickens and just begins to lose its gloss. Immediately spread into prepared pan. Cool. Using foil, lift fudge out of the pan. Discard foil; cut fudge into 1-in. squares. And Enjoy!



5 Ingredient Pesto Chicken Soup

Ingredients:

- 4 cups good-quality chicken stock
- 3 handfuls (about 3 cups) fresh spinach
- 2 cups shredded cooked chicken
- 2 (14 ounce) cans Great Northern or cannellini beans, rinsed and drained
- 1/3 cup pesto
- optional topping: grated Parmesan cheese

Instructions:

Stir together chicken stock, spinach, chicken, beans in a medium saucepan. Cook over high heat until the soup reaches a simmer. Then reduce heat to medium, stir in the pesto, and let the soup continue to simmer for 2 minutes. Serve warm, topped with Parmesan cheese if desired.



Burrito Bowl

Ingredients:

- 1 cup uncooked rice
- 1 cup salsa, homemade or store-bought
- 3 cups chopped Romaine lettuce
- 1 can whole kernel corn, drained
- 1 (15-ounce) black beans, drained and rinsed
- 2 Roma tomatoes, diced
- 1 avocado, halved, seeded, peeled and diced
- 2 tablespoons chopped fresh cilantro leaves

FOR THE CHIPOTLE CREAM SAUCE

- 1 cup sour cream
- 1 tablespoon chipotle paste
- 1 clove garlic, pressed
- Juice of 1 lime
- 1/4 teaspoon salt, or more, to taste

Instructions:

1. To make the chipotle cream sauce, whisk together sour cream, chipotle paste, garlic, lime juice and salt; set aside.
2. In a large saucepan of 1 1/2 cups water, cook rice according to package instructions; let cool and stir in salsa; set aside.
3. To assemble the bowls, divide rice mixture into serving bowls; top with lettuce, corn, black beans, tomatoes, avocado and cilantro.
4. Serve immediately, drizzled with chipotle cream sauce.

