

HINDS NEWSLETTER

JULY 2018



What Is Going On In Your Marina Neighborhood?



Active Listing: \$548,000 Fixer Upper. 4 bed/2 bath, 1378 sq. ft.



Pending Listing: \$549,000 3-bedroom 2 bath, 1500 sq. ft.



Sold Listing: \$585,000 Flipped house. 3bed/2 bath 1353 sq.ft.

COMING SOON TO MARKET: TALLMON STREET: 4-BEDROOM 2 BATHROOM 1714 SQ.FT. LOCATED ON A 7749 SQUARE FOOT LOT IN MARINA.

RECIPE CORNER: HEALTHY BAKED BROCCOLI TOTS



- 2 cups or 12 ounces uncooked or frozen broccoli
- 1 large egg
- 1/4 cup diced yellow onion
- 1/3 cup cheddar cheese
- 1/3 cup panko breadcrumbs
- 1/3 cup Italian bread crumbs
- 2 tablespoons parsley (or cilantro rosemary)
 - 1/2 teaspoon salt
 - 1/2 teaspoon pepper

<u>CALIFORNIA PROPOSITIONS:</u> Are you looking to move within Monterey County?

Do you want to keep your current assessed value?

Contact me to learn more about your specific situation.

Preheat the oven to 400°F. Grease a baking sheet with a thin layer of oil or line with parchment paper and set aside. Blanch the broccoli in boiling water for 1 minute then remove and shock with cold tap water to stop the cooking process. Drain well. Chop broccoli finely and mix thoroughly with the egg, onions, cheddar, breadcrumbs, and seasoning. Scoop about 1.5 tablespoons of mix using a ice-cream scoop or your hands and gently press between your hands into a firm ball then shape into a tater-tot shape. It helps to wash your hands after every few tots to keep them from sticking onto your hands. Next, Place on your prepared baking sheet. Bake until golden brown and crispy, 18-24 minutes, turning half way. Remove from the oven and enjoy hot with ketchup, sriracha, ranch dressing, or your favorite dipping sauce!

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Disclaimer: If your property is currently listed with a Real Estate Broker, please disregard. It is not our intention to solicit the listings of other Real Estate Brokers.

