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The Ye Law Firm, Inc. P. S.
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Top of the Morning to Ya!

St. Patrick's Day has become a fun day to celebrate all things green, including the grass "greening up." If you have plans to celebrate today, please remember to celebrate responsibly. Uber and Lyft are great options if you need a ride!

Since today is St. Patrick's Day featuring a Corned Beef recipe seems natural, however (FUN FACT ALERT) did you know Corned Beef and Cabbage is NOT popular in Ireland? Nope, not at all!

So if you are not one of those who enjoy the traditional meal, check out our salmon recipe below- it is healthy and delicious!

We have announced the coloring contest we are sponsoring. Young artists can enter for the chance to win a \$25 gift card. The link to the details is in this newsletter below.

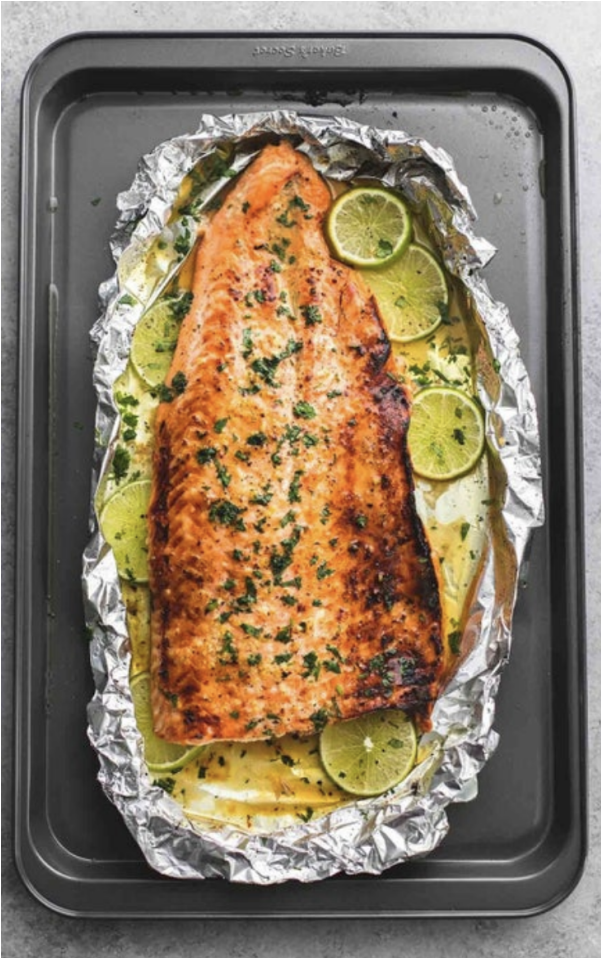
Of course, we couldn't end this month's newsletter without mentioning The Ye Law Firm Hometown Hero program. Nominate your hero today and help recognize all the good works being done in our community.

At the bottom of this newsletter is a [FREE download for you](#). If you or a loved one has been injured in an automobile accident, it is important to know your rights and get help ensuring your personal property is repaired or you are compensated appropriately. Of course, you may have lost wages or medical bills as a result of the accident so it is even more important to reach out to a skilled personal injury attorney for advice.

~Your Friends @ The Ye Law Firm

Honey Cilantro Lime Salmon

You can count this delicious recipe in your 30 minute or less meal plan. Bonus points for the quick and easy to clean up - just peel off the foil and toss it away! On top of that, salmon is chock full of healthy fats and Omega 3 fatty acids so you can add "healthy" to the list of reasons to prepare it!



Ingredients:

- 1 large salmon fillet, 2 medium, or multiple small fillets - your preference
- Salt and pepper - to taste ½ cup butter - melted (see note)
- Juice of 2 limes - (plus one lime, thinly sliced)
- 4 tbsp honey
- 1 tbsp minced garlic
- ½ cup cilantro - roughly chopped

Directions:

1. Preheat oven to 350 degrees. Line and grease a large baking sheet with foil. Lay salmon on foil and season with salt and pepper on both sides to taste. Slip lime slices underneath the salmon.
2. Stir together butter, lime juice, honey, and garlic.
3. Pour mixture over salmon. Fold sides of foil up over the salmon (don't worry if it doesn't cover the salmon completely).
4. Bake for 15-20 minutes. Switch oven to broil and cook another 5 minutes.
5. Sprinkle chopped cilantro over the top and serve.

Expert Tips:

- If you don't have a huge salmon fillet, don't worry about it. This baked salmon recipe works for a large salmon or a couple of medium-sized fillets, or even several small fillets. Just watch the cooking of smaller pieces so that they don't overcook.
- Salmon already has a high fat content and can cook in its own fat just fine if you don't want to add all the butter. Cut the butter back to just 4 tablespoons and it'll still taste amazing — if not quite as buttery.
- Be sure to bake the salmon skin-side down (if yours has skin) and leave the skin on. The skin creates a barrier between the cooking element and the flesh. So, if anything happens to stick to the baked salmon in foil, it'll be the skin, and it'll also be so easy to take right off.
- If you aren't cooking one big fillet, try to cook up smaller pieces or fillets that are about the same size, that way you won't overcook some and undercook others.
- To help the seasonings stick to the salmon, pat the salmon dry before adding salt and pepper. That will make the skin get more crispy too, and help keep the salmon moist.

The Ye Law Firm Coloring Book For Kids
Volume 1



A Visit With Some Of Our
Favorite Hometown
Heroes

CALLING ALL ARTISTS! WIN \$25!!

We created a coloring book and are sponsoring a coloring contest. If you know of a young artist, help him submit an entry by [clicking here](#).

Nominate Your Hero Today



FREE To Nominate!
FREE To Win!

Nominations are rolling in for our Hometown Hero honor so don't miss out.

It is **FREE** to **nominate** a hero!

(and you **CAN** nominate **multiple** heroes!)

We will reach out to your hero, give them a gift card and will even give an additional gift card to the charity of choice.

[Click here to find out about The Ye Law Firm Hometown Hero Campaign, how you can help us honor people, and become part of a new movement!](#)

If you or a loved one has been injured in an automobile accident, you may have many questions about your vehicle and medical needs. Don't stress, give us a call for a free consultation.

The Ye Law Firm is *Small Enough To Care Yet Big Enough To Win!* We can help you get the compensation you need and deserve to help you recover from the trauma of an accident.

Don't wait to call as there is a time limit for you to file a claim. [Download this FREE book](#) today to learn about your rights! Then reach out to us at 253-478-8157 to answer your questions.

