



# Corradino & Papa

*A Personal Injury Law Firm*

**973-574-1200**

**CHAMPIONS OF JUSTICE**



**GOOD  
TIMES!!**



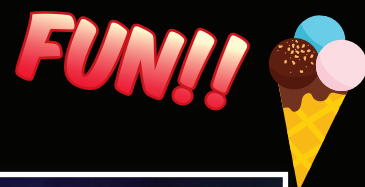
*Your Biggest Accident Could Be Your Choice of Attorney*

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**MEMORIES**



Click on our number and give us a call [973-574-1200](tel:973-574-1200)... And visit our website [click here](http://www.CorradinoandPapa.com)





**CASH  
RAFFLE**



**Congratulations  
Calandra Matthews!**



**Come See Us Next Year!!**

# September 2023 – Mark Your Calendars

- Sep. 4 — Labor Day
- Sep. 10 — Grandparents Day
- Sep. 11 — Patriot Day
- Sep. 17 — Citizenship Day
- Sep. 23 — First day of fall
- Sep. 24 — Yom Kippur (sundown)
- Sep. 28 — Good Neighbor Day

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## FREE BOOK

Get Jack Corradino and Robert Papa's *New Ultimate Guide to Accident Cases in NJ*, written by Jack and RC. It will explain "Why your biggest accident could be your choice of attorney", and what to do in the event you are injured.

**Click Here To Find Out More About Our Practice Areas**

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Car Accident  
Truck Accidents  
Auto Accident  
Slip and Falls  
Dog Bite  
Premises Liability  
Work Accidents  
Workers' Compensation  
Medical Malpractice  
Construction Accidents  
Motor Vehicle Accidents  
Product Liability  
Wrongful Death  
PIP Arbitration**

**Quote of the Month:** "Twenty years from now you will be more disappointed by the things that you didn't do than by the ones you did do. So throw off the bowlines. Sail away from the safe harbor. Catch the trade winds in your sails. Explore. Dream. Discover." —Mark Twain

This publication is intended to educate the general public about personal injury, medical malpractice, and other issues. It is for information purposes only and is not intended to be legal advice. Prior to acting on any information contained here, you should seek and retain competent counsel. The information in this newsletter may be freely copied and distributed as long as the newsletter is copied in its entirety.

## SAVORY FETA, SPINACH, AND sweet red pepper muffins

Yield: 12 medium muffins; prep time: 10 min.; cook time: 25 min.; total time: 35 min.

*These savory, Mediterranean-inspired muffins are perfect for a snack or breakfast.*

### Ingredients

- 2¾ cups all-purpose flour; you can substitute partly with whole-wheat flour
- ¼ cup sugar
- 2 teaspoons baking powder
- 1 teaspoon paprika
- ¾ teaspoon salt
- ¾ cup low-fat milk
- ½ cup extra virgin olive oil
- 2 eggs
- 1¼ cup thinly sliced fresh spinach
- ¾ cup crumbled feta
- ⅓ cup drained and patted-dry jarred Florina peppers or other red pepper



### Directions

1. Preheat oven to 375°F (190°C).
2. In a large bowl, mix the dry ingredients: flour, sugar, baking powder, paprika, and salt.
3. In another bowl, mix the olive oil, eggs, and milk.
4. Add the wet ingredients to the dry ingredients, and mix with a wooden spoon just until blended. The dough will be thick.
5. Add the feta, spinach, and peppers, and mix gently until all ingredients are spread throughout the whole mixture.
6. Divide mixture in a muffin pan that you have lined with muffin/cupcake liners, or you can use a silicon muffin tray and grease it with a bit of olive oil. You should have enough for 12 medium muffins.
7. Bake for about 25 minutes. Remove when toothpick comes out clear when inserted in the muffin.
8. Let muffins cool for 10 minutes and remove from tray. Let them cool a couple of hours before serving.

Recipe courtesy of [www.olivetomato.com](http://www.olivetomato.com). ■