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STOLZENBERGCORTELLI, LLP INSIDER

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newly renovated website!

www.stolzcortlaw.com



Have any questions?
Ask us and we will
answer!

Q: What rights do I have as a
construction worker?

A: Companies are required to inspect each
worksites to ensure worker safety. All
contractors must provide a safe work
environment and warn workers of any
hazards at the site. Equipment
manufacturers are responsible to make and
maintain all safe products for use at the
work site.

If you have a question you would like to be
answered, send it in to our email,

[stolzenbergcortelli@gmail.com!](mailto:stolzenbergcortelli@gmail.com)

🐾 Pet Corner! 🐾



Pictured above are Beth Stolzenberg's 2 cats. Their names are Eli (right) and Tiki (left). Tiki loves to cuddle and Eli likes to have his space. Both are beautiful cats! Thanks for sharing them with us, Beth!

If you have any pets that you would like to have featured in the StolzenbergCortelli, LLP Insider, email them to stolzenbergcortelli@gmail.com and put the subject as "Pet Corner." We would love to see your pets!



Jokes so bad, they'll make you laugh!

What did the pirate say when he turned 80?

Aye matey!

What do you call a shoe made from a banana?

A Slipper!

What do you call a bee that can't make up its mind?

A maybe!

Have any good jokes you want to be featured in the StolzenbergCortelli, LLP Insider? Email them to stolzenbergcortelli@gmail.com and put in the subject line "Jokes."



Need something good to read?

The article below talks about the dangers of driving during and after a storm. Click the link below to read about it.



Oven-Roasted Salmon with Charred Lemon Vinaigrette

Salmon is known for being light and heart healthy, but this recipe does not skimp out on big bold flavors.

Serving Size: 4 people

Total Time: ~35 Minutes

Ingredients:

1 lemon

2 bulbs fennel, thinly sliced

2 small red onions, thinly sliced

2 1/2 tbsp. olive oil, divided

Kosher salt and pepper

1 1/4 lb. skin-on salmon fillet

1 tsp. stone-ground mustard

3 c. baby arugula

Instructions:

1. Heat broiler. Cut pointed ends off lemon, halve crosswise, and place on a rimmed baking sheet, center cut sides up. Broil on top rack until charred, 5 minutes; transfer to a plate and set aside.
2. Reduce oven temperature to 400°F. On rimmed baking sheet, toss fennel and onions with 1 1/2 Tbsp oil and 1/4 tsp each salt and pepper; arrange around edges of sheet. Place salmon in center of sheet and season with 1/4 tsp each salt and pepper. Roast until vegetables are tender and salmon is opaque throughout, 17 to 20 minutes.
3. Juice charred lemon halves into a small bowl and whisk in mustard and remaining Tbsp oil. Remove baking sheet from oven and fold arugula into vegetables. Drizzle charred lemon vinaigrette over fish and vegetables and gently toss vegetables.

Oven-Roasted Salmon with Charred Lemon Vinaigrette



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