

Merry Christmas and a Happy New Year!

To all our customers, we hope you have a wonderful, festive holiday season and enjoy the magical moments of baking, putting up the tree, and spending time with family.

We're excited to announce a new trip—Guys and Dolls at Chanhassen Dinner Theatre on June 3. Give us a call if you're interested. Also, have you signed up for The Music Man at the Washington Pavilion on May 2? That deadline is coming up soon! Finally, if you missed the announcement in our last newsletter, our First Class Club open house will be March 11 at the Milbank Visitor's Center from 1 to 3 PM. Let us know if you plan to make it.

Cheers to a bright new year!



Val Zemlicka

First Class Club Coordinator 605.432.5111

valerie.zemlicka@bankeasy.com

Amber Wellnitz

First Class Club Coordinator 605.432.5111

amber.wellnitz@bankeasy.com

Upcoming Events CALENDAR

DECEMBER

All month long – Lighted displays at the Grant County 4-H grounds

- 6 Hometown Christmas hosted by the Chamber
- 12 First Bank & Trust Holiday Open House + Fraud Seminar, 9 AM-4 PM
- 21 First Day of Winter
- 24 Christmas Eve
 - · Bank location closes at noon
- 25 Christmas Day
 - · Bank location closed
- 31 New Year's Eve

JANUARY

- 1 New Year's Day
 - · Bank location closed
- 19 Martin Luther King Jr. Day
 - · Bank location closed
- **26 Deadline** to sign up for *The Music Man* at Washington Pavilion

Chicken Spaghetti

INGREDIENTS:

- · 1 lb spaghetti noodles
- · 4 tbsp unsalted butter
- · ½ cup diced white onion
- 1 tbsp minced garlic
- · 1 red bell pepper, finely chopped
- 1 yellow bell pepper, finely chopped
- · 1 cup sliced baby bella mushrooms
- · 1 cup heavy cream
- · ½ cup milk
- · ½ cup chicken broth
- · 8 oz cream cheese, cut into pieces
- · 2 cups grated white cheddar cheese
- 2 oz Velveeta cheese, cut into 1" pieces
- 1 tsp ground black pepper
- · 2 cups shredded rotisserie chicken



INSTRUCTIONS:

- 1. Preheat the oven to 350°.
- Spray a 9x13-inch baking pan with vegetable oil spray.
- Bring a large pot of generously salted water to boil. Cook the spaghetti until it's al dente according to the package directions. Drain thoroughly.

- Meanwhile, in a deep skillet, melt the butter over medium heat. Add the onion, garlic, and bell peppers and sauté until tender, about 6 minutes. Add the mushrooms and cook for 2 minutes.
- Stir in the cream, milk, broth, cream cheese, 1 cup of the cheddar, the Velveeta, and 1 teaspoon pepper. Cook, stirring often, until the cheese is melted and the sauce is creamy. Add the chicken and spaghetti and toss to coat.
- Transfer to the prepared banking pan. If desired, use tongs to transfer the spaghetti and swirl each new addition to make little nests. Top with remaining 1 cup of cheddar.
- Spray one side of a large piece of foil with oil, and cover the dish tightly with it. Bake for 20 minutes. Remove the foil and bake until lightly browned, 5 to 10 minutes.