



Vision Views

June, 2020



June is National Homeownership Month! Homeownership changes lives and enhances futures, and many Americans see it as one of their greatest hopes. We are going into the busy summer season now and seeing activity pick up in the real estate market here in Western Colorado. Please call me if you are ready to begin your journey towards homeownership. I would love to help you and walk you through each step!! Have a great month!



Montrose County Real Estate Stats THE MARKET IS STILL GOING STRONG!

We are seeing regular activity with both buyers and sellers. Even with the pandemic, folks are still looking at property and listing property for sale. Contact me for a free consultation for buying or selling property!

[Click here](#) to check out the Montrose County Residential Statistics thru May, 2020.

Visit my [Facebook Page](#) for regular updates

ANOTHER NEW LISTING!

Custom home on 40 Acres just 15 minutes from Montrose. Breathtaking mountain and valley views and lots of other amazing extras!



[Click here](#) or call me for all the info.

June Forecast

courtesy *The Farmer's Almanac*

June 1-8	Sunny, warm
June 9-17	Possible showers, cooler
June 18-22	Scattered storms, hot
June 23-30	A few showers, hot
Average temp 68F (1* below average)	

Aspen, Colorado has such high real estate prices that in 2011, the cheapest listing was a **\$559,000 trailer.**

Real Estate Fun Fact

HAPPY NATIONAL SAFETY MONTH

Here are some [great tips](#) for keeping safe at home, work and on the road.

Make sure you and your family and friends stay safe and well this summer!!



Read
my
weekly
blog!!

CREAMY GARLIC CHICKEN

Thanks to Lisa in Montrose!

2 chicken breasts (4 cutlets)

$\frac{1}{2}$ tsp ea. salt & pepper

$\frac{1}{4}$ tsp paprika

$\frac{1}{4}$ c all purpose flour

2 T olive oil

1 T butter

1 sm yellow onion, finely minced

2 T garlic, finely minced (I use more)

1 $\frac{1}{3}$ c chicken broth

1 $\frac{1}{3}$ c heavy cream

$\frac{1}{4}$ tsp ea. black pepper & dried Italian seasoning

$\frac{1}{3}$ c grated parmesan cheese

2 tsp cornstarch

garlic sautéed sliced mushrooms (optional)

If using breasts, cut in half lengthwise to make 4 thin cutlets.

Season chicken with salt, pepper & paprika.

Dredge chicken on both sides in flour. Heat

olive oil & butter on Med High heat in heavy

skillet. Cook chicken 4-5 minutes per side till

golden and cooked through. Remove to plate.

Lower heat to Med Low and add a drizzle more

of oil. Add onion and cook 3 mins or until

almost soft then add garlic and cook for

another minute.

Poor in broth scraping bottom to get up brown

bits. Pour in heavy cream and stir well to

combine.

Cook 2-4 mins until slightly thickened and add

in pepper, Italian seasoning and parmesan

cheese. Make a slurry with the cornstarch and

add it now to finish thickening the sauce.

After sauce thickens, add back in chicken (and

mushrooms if using) to warm through.

You absolutely need mashed potatoes or noodles

to soak up this sauce - it's amazing!!

