



Easy Philly Cheesesteaks

Ingredients

- 1 (12-ounce) boneless rib-eye steak, chilled in the freezer for 45 minutes
- 2 tablespoons vegetable oil
- 1/2 medium yellow onion, thinly sliced

- Kosher salt and Freshly ground black pepper
- 4 ounces provolone cheese, thinly sliced
- 2 hoagie rolls, split horizontally and toasted

OPTIONAL

- 1 medium bell pepper, cored, seeded, and thinly sliced
- 8 ounces white button mushrooms, stems trimmed and thinly sliced

Directions

1. Trim off any excess fat from the steak and cut it against the grain into very thin slices; set aside.
2. Heat the oil in a large frying pan over medium-high heat until shimmering. Add the bell pepper, if using, and the onion. Season with salt and pepper and cook, stirring occasionally, until softened and starting to brown, about 5 minutes. If you're using the mushrooms, push the peppers and onions to one side, add the mushrooms to the pan, and cook, stirring rarely, until browned, about 7 to 10 minutes. Stir to combine with the peppers and onions.
3. Push all of the vegetables to one side of the pan, add the sliced steak in a single layer, and season with salt and pepper. Cook, stirring occasionally, until the meat is no longer pink, about 3 minutes. Reduce the heat to low.
4. Divide the steak into 2 piles roughly the size of the hoagie rolls. Place half of the vegetables on top of each steak portion. Lay half of the cheese over each portion of steak and vegetables. Cover the pan with a tightfitting lid and let cook undisturbed until the cheese has melted, about 3 to 4 minutes. Using a flat spatula, scoop each pile into a roll and serve immediately.

Remember Monthly Assessments Increased effective January 1, 2018

If you pay your assessments automatically using your bank billpay service, be sure to adjust the amount being paid. The Board of Directors set the monthly assessments for 2018 at \$34 per month with the advance payment required to qualify for the discount at \$367.20 effective January 1, 2018.



Block Party

Stephanie Mitchell has volunteered to coordinate the HOA Block Party. It will be discussed at the May 16, 2018 meeting. If you are interested in volunteering to assist Stephanie send an email to the Board bod@quailholloweast.org with your contact information and it will be forwarded to Stephanie.

HOA Operating Cash Flow

Beginning Operating Funds Balance	\$	5,860.42
Funds Received	\$	3,243.15
Available Operating Funds	\$	9,103.57
Accounting Services	\$	243.00
Landscaping Contract Payment	\$	1,425.00
Collection Costs	\$	41.00
Corporate Division	\$	50.00
Laptop Replacement	\$	971.42
Transfer to Savings*	\$	162.00
Transfer to Reserves	\$	8.10
Total Expenses & Transfers Paid Out	\$	2,900.52
Ending Operating Funds Balance	\$	6,203.05
Prepaid Dues Liability	\$	8,440.95
Total Reserves Account Balance	\$	27,986.75
Money Market Savings Account Balance	\$	18,800.50
*Transferred to savings instead of reserves		

Gone but never Forgotten



Longtime resident, Wayne McGuire passed away in February. Terri Eldien, his wife, indicated a memorial service is being planned for May, 2018. He will be missed.

March Dates to Remember

- March 13, 2018 March Madness
- March 17, 2018 St Patrick's Day
- March 25, 2018 Palm Sunday