



Let's Get Spring Cleaning

We hope you are all enjoying the beautiful sunshine and the warmer weather we've been having lately! It is wonderful to see the community coming back to life as we head into the spring season.

To help everyone get a head start on their spring cleaning, we have some exciting news: **we will be bringing dumpsters on-site shortly**. This is the perfect opportunity to clear out any unwanted items and refresh your space as we work together to keep our community looking its best.

Taking Pride in Our Community

Our community is more than just a place to live – it's our home. Taking pride in your individual lot doesn't just improve your own living space, it lifts the spirit of the entire neighborhood. To ensure we are maintaining the standards of our community, we will be walking through the park soon to conduct yard and home inspections.

What We'll Be Looking For

During our walkthroughs, we'll be checking in on the general upkeep of each lot. Here are a few things you can do now to prepare:

- **Yard Cleanup:** Please remove any debris, clutter, or winter buildup from your yard.
- **Power Washing:** You'd be surprised at the difference a quick wash makes! We will specifically be looking for homes that need a refresh. A clean exterior instantly brightens your home and the street.
- **General Maintenance:** Skirting, stairs, and porches should be in good repair.

Working Together

Our goal isn't just to hand out "write-ups", it's to ensure we are all doing our part to keep our community a beautiful, safe, and welcoming place to live. If we all pitch in now, we can get the hard work out of the way and spend the rest of the season simply enjoying the sun.

Keep an eye out for the dumpsters, grab a pressure washer if you can, and let's make this park shine!

Recipe Corner

Salmon Tacos with Mango Corn Salsa

Super easy tacos with a delicious, sweet salsa



Ingredients

- 1 lb. salmon fillet
- 2-3 teaspoons taco seasoning
- 2 teaspoons avocado oil

Mango Corn Salsa

- 1 large mango, diced
- 1 cucumber, diced
- 2 ears sweet corn, kernels cut off the cob
- 1/4 cup finely chopped red onion
- 1/2 cup finely chopped cilantro
- 1 tablespoon honey
- Zest and juice of 1 lime
- 1/2 teaspoon salt

Extras

- 1, 14-ounce can refried beans
- 8 corn tortillas
- 1/4 cup avocado oil for softening

Directions

- Preheat oven to 425°F. Line a baking sheet with parchment paper.
- Toss the salmon with the taco seasoning and avocado oil until well-coated.
- Bake the salmon for 8 minutes, until it slips apart easily when pressed with a fork.
- While the salmon is baking, chop up your salsa ingredients and toss together in a bowl. Season to taste.
- To soften the corn tortillas, wrap the tortillas in a few damp paper towels and microwave for 30 seconds to steam them.
- Spread refried beans on the bottom of the tortilla. Add a couple pieces of salmon. Top with a big scoop of the salsa.
- Finish with lime squeezes and a drizzle of honey!