

Annual Review Time!

November 1st, 2024



Health Insurance for Seniors, LLC
MICHELLE WALDRON

What's new?

Discontinued Prescription Drug Plans 2025:

Silver Script Smart
Silver Script Plus

WELLCARE DISCONTINUING USE OF BROKERS NATIONALLY

This means that as a broker, I will no longer be able to assist you or consider these plans because they will not recognize me as your Agent of Record.

Discontinued Medicare Advantage Plans

If you do not enroll in a NEW plan for 2025 you will not have a Medicare Advantage Plan in the new year.

Aetna Premier HMO- Will be discontinued in these counties ONLY:

Ashtabula, Geauga, Lake
Devoted Prime- All Counties

If you have NOT returned your blue Annual Enrollment Update Packet, please call our office and we will update your information over the phone.

This is needed to ensure that you will be notified of the best options for your healthcare in 2025.

There are many changes in Medicare Prescription Drug Plans and Medicare Advantage Plans this coming year.

There are several plans that will no longer be offered. If we don't make a change, you will have been enrolled automatically in Aetna Silver Script Choice.

GRILLED SHRIMP TACOS

with peach salsa

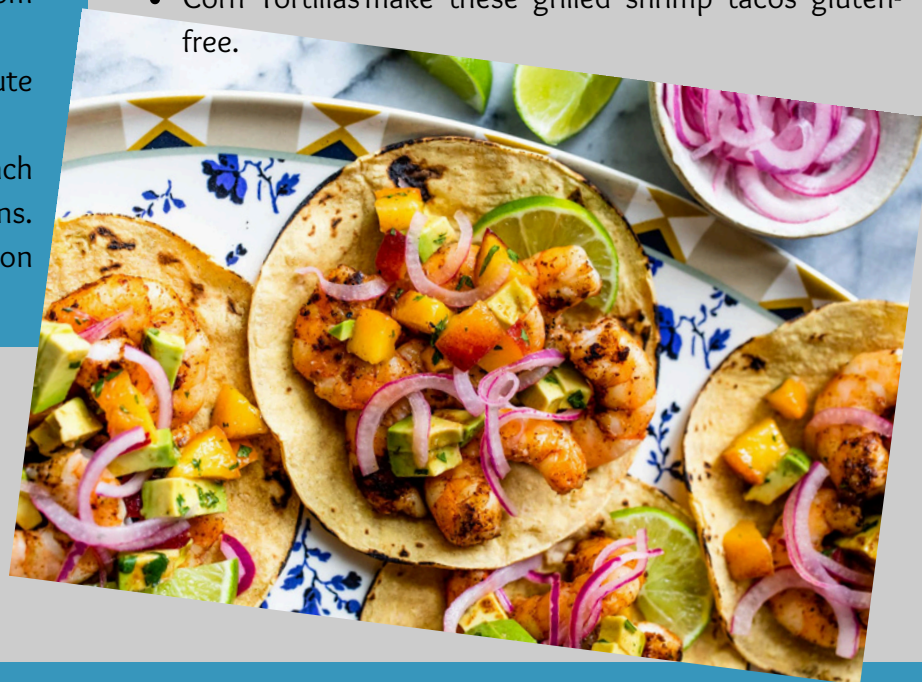
INSTRUCTIONS

1. Soak wooden skewers in water for at least 20 minutes to ensure they don't burn.
2. Pickled Red Onions: Combine sliced onions, lime juice, and salt in a small bowl and let them pickle while you prepare the other ingredients.
3. Peach Salsa: In a small bowl, mix the peaches, avocado, cilantro, lime juice, chili powder, and salt.
4. Preheat the grill to medium-high heat and spray with oil.
5. Season the Shrimp: Pat the shrimp dry and spray with oil. Sprinkle with salt, tajin, and cayenne.
6. Skewer the Shrimp: Place the shrimp onto 2 skewers, leaving enough room at the bottom to grab the sticks to flip them.
7. Grill shrimp on each side for 2 to 3 minutes until they are pink and firm. Then, remove from the skewers.
8. Warm the corn tortillas on the grill, 1 minute on each side, until slightly charred.
9. Assemble Shrimp Tacos: Put shrimp in each tortilla and top with salsa and pickled onions. Serve with lime wedges and more onions on the side.

Ingredientes:



- Pickled Red Onions: Quickly pickle red onions in lime juice and salt. They add a tangy, crunchy element to the shrimp tacos.
- Peaches: Use ripe summer peaches for the best flavor.
- Avocado: Choose a ripe but firm avocado—it shouldn't be mushy. When you push on the skin, it should give a little.
- Lime Juice: The zesty citrus balances the sweetness of the peaches.
- Cilantro enhances the overall flavor of the salsa and adds a vibrant green color.
- Seasoning: Chili powder, tajin and salt season the salsa and shrimp. Adding cayenne pepper to the shrimp gives them a spicy kick.
- Shrimp: Buying shelled, deveined jumbo shrimp will save you time.
- Corn Tortillas make these grilled shrimp tacos gluten-free.



Ask the Member

We are always looking for topics that you would like to know more about. Feel free to email Michelle@healthinsuranceforseniors.com