

DID YOU KNOW THIS ABOUT HOSPITAL OBSERVATION IN MEDICARE?

OBSERVATION VERSUS ADMISSION:

Observation stay is billed under Part B

Daily prescriptions you would take at home will not be able to be billed to Part D. You will get an invoice from the hospital showing no coverage from the insurance company. It will also show no coverage in your Explanation of Benefits from the insurance company.

HOW DO YOU GET THIS CORRECTED?

1. Request a Part D reimbursement form from your Part D (prescription) provider.
2. Request a medication detail list from the hospital billing office.
3. Submit all documents back to your Part D provider.

Admission stay is billed under Part A.

Daily prescriptions will be billed to your insurance for coverage.

If you need assistance, please contact us for assistance.

CHICKEN & PEPPERS

A Quick, Easy, Healthy, and Family-friendly recipe

Prep Time: 10 minutes

Cook Time: 15 minutes

Servings: 4 people

INGREDIENTS

- 4 Chicken Breasts, patted dry and seasoned
- 3 colored bell peppers, cut into one-inch pieces
- 10 oz baby spinach optional
- 1 tablespoon olive oil
- 2 tablespoon Italian seasoning
- 1 clove garlic



INSTRUCTIONS

- Heat olive oil in saute pan.
- Cook garlic until fragrant.
- Add chopped peppers and cook until lightly browned and tender.
- Add spinach (if you so choose) when peppers are almost cooked.
- Set cooked peppers and spinach aside.
- Spray your pan and cook the chicken breasts.
- When chicken is cooked through, cut into bite size pieces
- Add chicken and pepper mixture back to the saute pan.
- Sprinkle liberally with italian seasoning.
- Salt and Pepper to taste.

NOTES

You can cut your chicken into bite size pieces before or after cooking.

If your saute pan is large enough, you can cook your chicken breasts on one side and cook your peppers on the other side.

Serve with a flour tortilla or Naan bread and top with a dallop of tzatziki.



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