

May 2023 Newsletter



DEBBIE TAUSSIG LAW, LLC
THE LAW ELEVATED

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We Are Growing!!

We are pleased to welcome Carolina Martins (left) and Sarah Godwin (right) to our team at Debbie Taussig Law. Carolina is our newest paralegal, and Sarah is our receptionist/legal assistant.

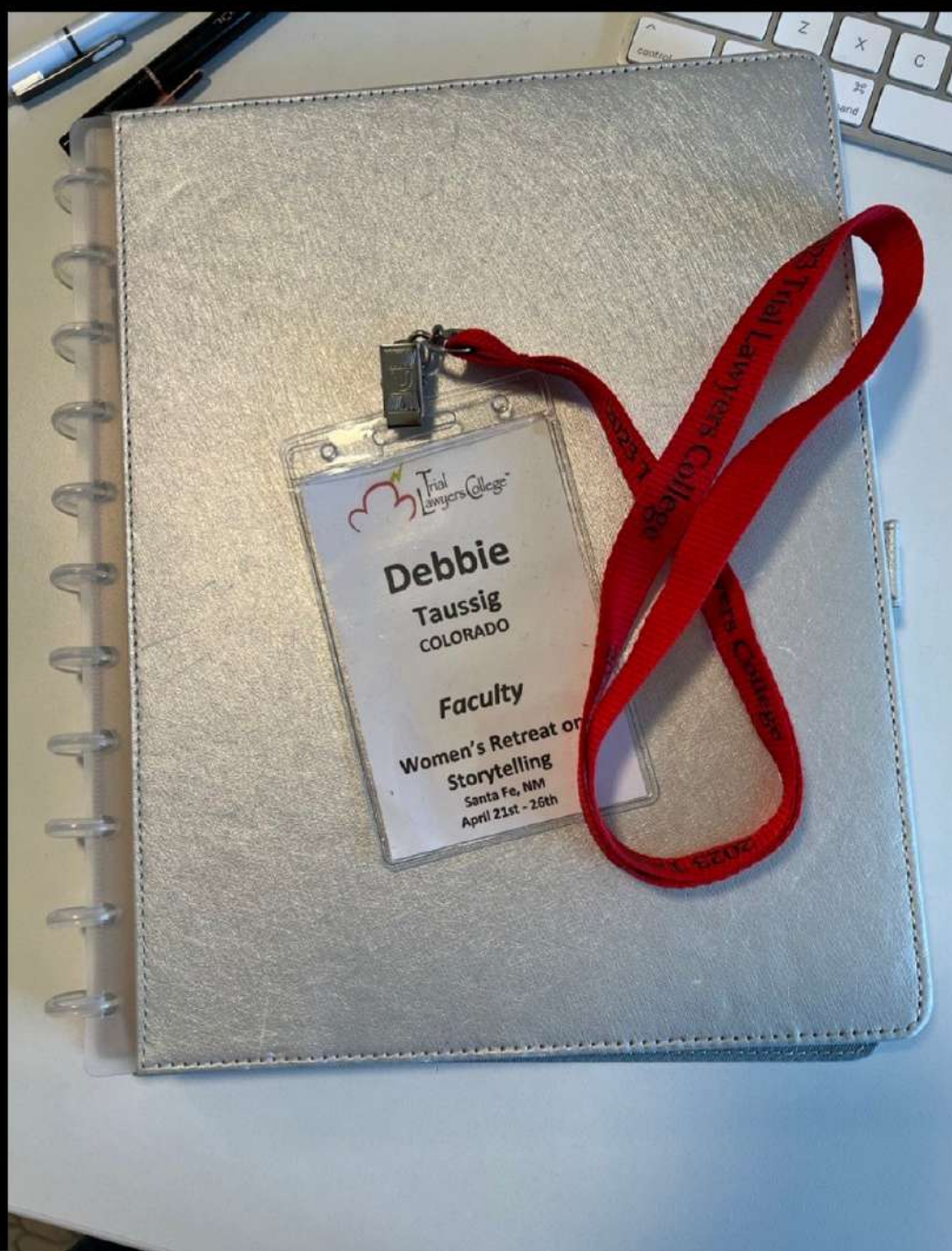
Carolina grew up in Venezuela and comes to us with a wealth of personal injury experience, as she has worked as a personal injury paralegal for over 15 years. Carolina is fluent in Spanish, which will enable us to become an even greater advocate for our Spanish-speaking clients moving forward!

Sarah comes to us from Houston, TX. She spent the last few years working in education but decided it was time for a career change. She not only takes care of our front desk needs, but also helps us schedule meetings, order records, and so much more!

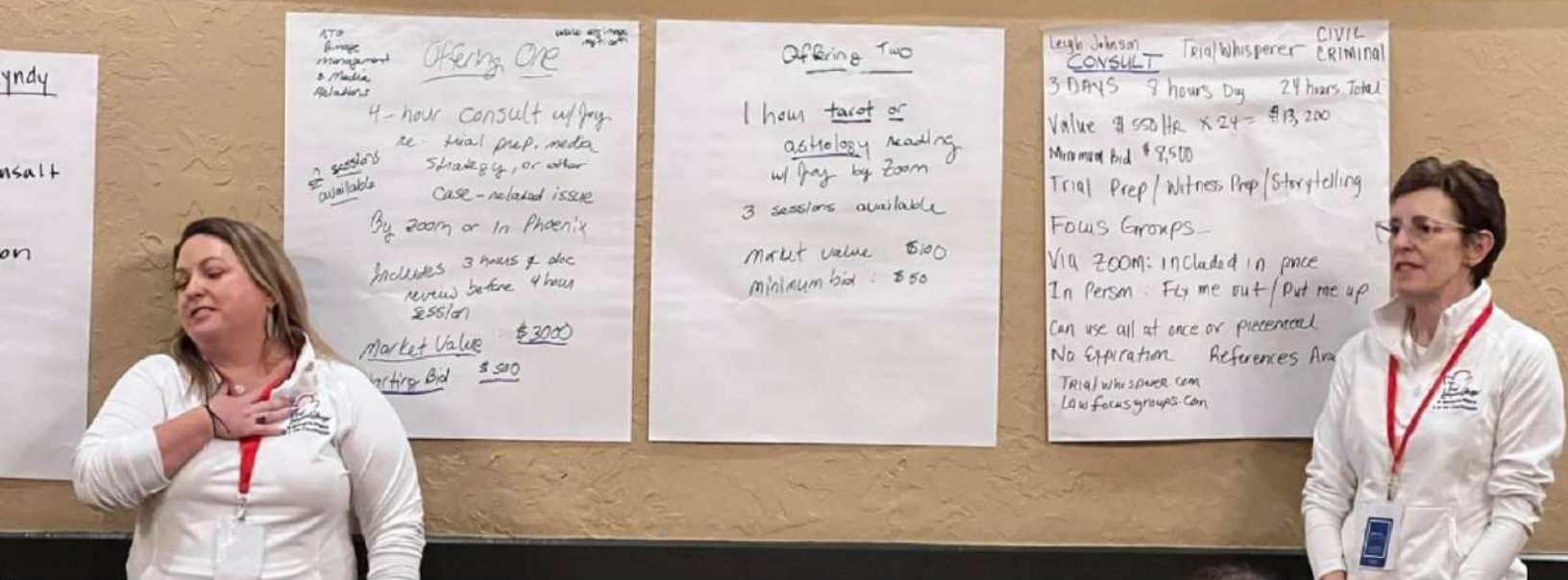
We are thrilled to have both of them on our team at Debbie Taussig Law!

What We've Been Up To

Debbie spent a wonderful week in Santa Fe, NM teaching at the Trial Lawyers College's Women's Retreat on Storytelling.



During her time at the TLC Women's Retreat, she taught a fabulous group of women about money mindset and empowerment, fighting old stories and creating new truths.



The entire retreat was an uplifting experience, allowing Debbie to connect with wonderful women who are passionate about their careers as attorneys.



Did You Know?

May is Motorcycle Safety Awareness Month



In 2021, there was a 9% increase in motorcyclist fatalities from 2020.

Over the next four weeks, check our Facebook, Twitter, and TikTok pages to learn more about how to keep motorcyclists safe on our roads.

Just for Fun



Ingredients:

- **Kosher salt**
- **8 oz penne**
- **8 oz snap peas, trimmed**
- **1 bunch asparagus, trimmed and cut into pieces**
- **1 small bunch kale, stems removed & leaves roughly chopped**
- **1/3 cup extra-virgin olive oil**
- **1 bunch fresh chives, chopped**
- **Grated zest of 1 lemon, plus 1 tablespoon lemon juice**
- **Ground pepper**
- **1 TB chopped fresh tarragon**
- **1/4 cup coarsely grated pecorino romano or parmesan cheese**

1. **Bring pot of salted water to a boil. Add pasta and cook as directed; add the peas, asparagus and kale to the pot during the last 3 minutes of cooking and stir occasionally. Reserve 1/2 cup cooking water, then drain the pasta and vegetables.**
2. **Meanwhile, combine the olive oil, all but 2 tablespoons chives, the lemon zest and juice, 1 teaspoon salt and a few grinds of pepper in a blender. Add 3 tablespoons cold water and pulse until smooth, scraping down the inside of the blender. Transfer to a large bowl. Stir in the tarragon and drizzle with olive oil.**
3. **Add the pasta and vegetables to the chive puree along with 1/4 cup of the reserved cooking water and half of the cheese; season with salt and pepper. Toss well to coat, adding more cooking water to loosen, if necessary. Serve topped with the remaining cheese and chives.**

We Are Here for You!

At Debbie Taussig Law, we take a holistic approach to each case, taking on our clients' burdens by fighting the insurance companies and making sure they are receiving the proper medical care so they can heal and protect their futures.

Call us at 720-637-2247 for a free claim evaluation or for more information visit www.colorado-lawfirm.com

YOUR REFERRALS MEAN THE WORLD TO US

There is no greater compliment we can receive than someone telling a friend or family member about us. If you know somebody who has been injured and needs a lawyer who will fight for them to get them what they need, please pass along this newsletter and have them give us a call at 720-637-2247. Thank you for spreading the word about Debbie Taussig Law.



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