

*C. Tech Predicts ...
improved financial climate when
you place your accounts with us.*



Meet some of our New Clients

- ❖ Advanced Interventional Pain Management
- ❖ Brooklyn Medical Eye Associates
- ❖ Center for Exceptional Dentistry
- ❖ Central Park West Medical Group
- ❖ Chelsea Dental Care
- ❖ Future Bright Dermatology
- ❖ Great South Bay Dental
- ❖ Pedro Cabrera, MD
- ❖ Perfect Collision
- ❖ San Simeon by the Sound
- ❖ Suffolk Magnetic Resonance Imaging, P.C.
- ❖ Zachary T. Bloomgarden, MD

Income Tax Season is Here!

Income Tax time is one of the **best times** to place your delinquent accounts into a recovery mode with C.Tech.



We have found that when debtors receive an income tax refund, they are more likely to pay their outstanding bills, especially when they are in Collections, which can negatively affect FICO scores. C.Tech accepts check by phone, credit card payments and offers easy access to pay bills online 24/7 at www.ctech-collects.com

C. Tech joins The Force!



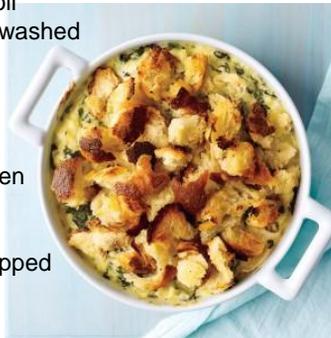
C. Tech Collections has joined The American Lung Association's new

cause, **Lung Force** to help stop lung disease - the #1 cancer killer of women in the United States - in its tracks. Employees will be participating in fundraising events throughout the year to help raise money and awareness, with all proceeds going to this much needed cause.

Chicken and Spinach Casserole

INGREDIENTS

- 2 cup(s) torn bread
- 2 tablespoon(s) extra-virgin olive oil
- 4 cup(s) packed flat-leaf spinach, washed
- 1/4 cup(s) white wine
- 2 tablespoon(s) all-purpose flour
- 1 1/2 cup(s) half-and-half
- 1/2 teaspoon(s) fresh lemon juice
- 1 cup(s) shredded rotisserie chicken
- Coarse salt
- Ground pepper
- 1 medium yellow onion, finely chopped
- 1 clove(s) garlic, minced



DIRECTIONS

- Preheat oven to 450 degrees F.
- In a bowl, combine bread with 1 tablespoon oil; season with salt. Set aside.
- Heat 1 1/2 teaspoons oil over medium-high. Add spinach; season with salt and cook until wilted.
- Transfer to a colander, let cool, then squeeze out water. Coarsely chop.
- Heat 1 1/2 teaspoons oil over medium. Add onion, garlic; season with salt and pepper. until onion is soft, Add wine to pot and cook until almost evaporated, about 5 minutes. Add flour and cook, stirring, 30 seconds. Gradually whisk in half-and-half. Add lemon juice and bring mixture to a boil over high.
- Remove from heat and stir in chopped spinach and chicken; season with salt and pepper. Transfer to a 2-quart baking dish and top with bread pieces. Bake about 8 to 10 minutes.

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