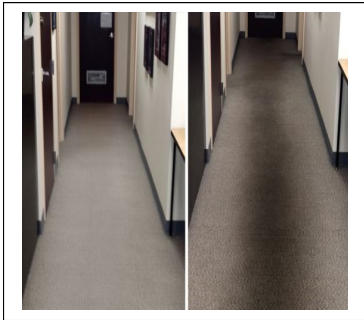




"The Innovative Cleaning Professional"

Floor and Carpet Care RESULTS

Summer is the perfect time to improve the appearance of your floors and carpets! It's time to make your floors sparkle and remove stains and dust from carpets!!!



Our client never thought that the floors would shine like new and high traffic area carpet stains would be removed...

Wow, look at the results!

Call today, I guarantee you will be just as HAPPY 😊



Winner of the
Woo Sox tickets...

Allison Asaro
Charter Communications

Stay tuned for the next raffle in AUGUST!!!

Google Review

As one of our preferred customers, your feedback is the utmost importance to Eagle Cleaning. We are constantly striving to provide the ideal experience for our customers, and your input helps us define that experience. That being said, if you could take a minute to post a review on the following link <https://g.page/r/CZhRazWa6uOZEAE/review>

Thank you!

Employees of the Month

Eagle Cleaning recognizes 2 employees a month who go above and beyond.

The recipients each receive an Employee of the Month certificate, Eagle Sweatshirt and a \$100 Visa Gift Card!
Congratulations and thank you for your hard work and dedication!
Go Team Eagle!

Fabiana Farias
Worcester Business
Center



Eddy Rosario
International Rectifier
HiRel Products



Recipe: Salmon and Spud Salad

Ingredients

- 1 pound fingerling potatoes
- 1/2 pound fresh green beans
- 1/2 pound fresh asparagus
- 4 salmon fillets (6 ounces each)
- 1 tablespoon plus 1/3 cup red wine vinaigrette, divided
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 4 cups fresh arugula or baby spinach
- 2 cups cherry tomatoes, halved
- 1 tablespoon minced fresh chives



Directions

Cut potatoes lengthwise in half. Trim and cut green beans and asparagus into 2-in. pieces. Place potatoes in a 6-qt. stockpot; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, until tender, 10-15 minutes, adding green beans and asparagus during the last 4 minutes of cooking. Drain.

Meanwhile, brush salmon with 1 tablespoon vinaigrette; sprinkle with salt and pepper. Place fish on oiled grill rack, skin side down. Grill, covered, over medium-high heat or broil 4 in. from heat until fish just begins to flake easily with a fork, 6-8 minutes.

In a large bowl, combine potato mixture, arugula, tomatoes and chives. Drizzle with remaining vinaigrette; toss to coat. Serve with salmon. *Bon Appetit*

