

MINOOKA PARKWAY ESTATES NEWSLETTER

AMERICANRENTALSLLC.COM



AMERICAN RENTAL PROPERTY MANAGEMENT
WALES • WAUKESHA

March Newsletter



Local Events

Milwaukee County Zoo Free Day

MARCH 2 @ 9:30 AM - 4:30 PM

St. Patrick's Day Coin Hunt at The Smiley Barn

MARCH 17 @ 10:00 AM - 5:00 PM

<https://lakecountryfamilyfun.com/event/st-patricks-day-gold-coin-hunt/>

Madison St. Patrick's Day Parade

MARCH 17 @ 1:30 PM

<https://lakecountryfamilyfun.com/event/madison-st-patricks-day-parade/>

East Troy Bunny Train

MARCH 24 @ 9:00 AM - 3:00 PM

<https://lakecountryfamilyfun.com/event/east-troy-bunny-train/2024-03-24/>

Spring Cleaning Tips

- Declutter

Now is the perfect time to take a look at your closet and get rid of items you haven't used in the past year.

- Dust First

Get your dusting out of the way first, working from the ceiling down to the floor. Make sure to dust your ceiling fan, light fixtures, blinds, vents and baseboards.

- Get To Work

Now you're ready to:

- Vacuum and shampoo carpets, mop floors
- clean windows and sills
- scrub bathtub and shower liner
- clean out fridge and freezer, clean stovetop and oven
- wipe down and clean air conditioner before your first use



01/02

Office Hours Monday thru Friday:
9am-5pm

Saturday: By appointment only.
Use your Tenant Web Access account to report maintenance requests.



Newsletter Highlights

As a reminder the Minooka Parkway Estates is a non-smoking community.

Please make sure to pick up after your pets. All pets need to be on a leash at all times while being outside.

Remember to break down boxes in the recycling dumpster.

Is a reminder, sidewalk chalk is not allowed at either property. Please refrain from using sidewalk chalk.

Important Reminders

- All money owed to American Rentals LLC is part of rent by law, by the 1st of the month. Rent not paid on the 1st is subject to \$10/day late fees until paid in full. Due to bank policy, starter checks and third-party checks are NOT accepted by American Rentals LLC. Bounced checks are subject to a \$50 bounced check fee.
 - Reminder: Per the Rental Agreement for each tenant, American Rentals LLC requires a 60-day written notice given from the 1st of the month for move-out.
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- All vehicles must be parked in the assigned parking spot in the lot. Please park within the yellow lines. Violations of the parking rules gives management the right to revoke your parking privileges. As a reminder your parking pass should be placed inside your vehicle on the front windshield on the lower left hand side. Any non-working vehicles will be towed by In & Out towing unless approved by management.
 - All visitors must park on the street!

Grilled Chicken Street Tacos

Ingredients

CHICKEN

- 3 cloves garlic, finely chopped
- 2 tbsp. fresh lime juice
- 2 tbsp. vegetable oil
- 1 tbsp. sweet paprika
- 2 tsp. cornstarch
- 2 tsp. dried oregano
- 1 1/2 tsp. ground cumin
- Kosher salt
- 2 lb. boneless, skinless chicken thighs

CREMA & ASSEMBLY

- Vegetable oil, for grill
- 3/4 c. sour cream
- 1/2 c. packed fresh cilantro leaves and tender stems, roughly chopped, plus finely chopped leaves for serving
- 1 clove garlic, finely chopped
- 1 tsp. finely grated lime zest
- 1 tsp. fresh lime juice
- Kosher salt
- 24 corn tortillas
- 1/2 c. finely chopped white onion
- Sliced radishes and lime wedges, for serving

Directions

- CHICKEN
 - Step 1 In a large bowl, whisk garlic, lime juice, oil, paprika, cornstarch, oregano, cumin, and 1 1/2 teaspoons salt. Add chicken and toss to coat.
 - Step 2 Let marinate at least 15 minutes at room temperature or cover and refrigerate up to 4 hours.
- CREMA & ASSEMBLY
 - Prepare a grill for medium-high heat; preheat 5 minutes. Lightly brush grates with oil.
 - In a small food processor, pulse sour cream, cilantro, garlic, lime zest, lime juice, and 1/2 teaspoon salt until combined and cilantro is very finely chopped (mixture will turn light green). Alternatively, finely chop cilantro and whisk remaining crema ingredients to combine.
 - Remove chicken from marinade and grill, turning once, until cooked through and an instant-read thermometer inserted into thickest part registers 165°, 8 to 10 minutes. Transfer chicken to a cutting board. Let rest 5 minutes.
 - Meanwhile, grill tortillas, turning halfway through, until charred in spots and pliable, about 20 seconds. Wrap tortillas in a clean kitchen towel or foil to keep warm.
 - Finely chop chicken. Stack 2 tortillas and fill with chicken. Drizzle with crema and sprinkle with onion, radishes, and cilantro. Serve tacos with lime wedges alongside.

