

April Newsletter

Stuck at Home?

Make sure you're healthy & safe!
Here are some tips to help keep your home safe, and your family healthy (and sane).

Todd's Tips

More so than ever with the new threat of COVID-19, your home can benefit from the advantages of cleaner air. [CLICK HERE](#) to learn the differences between whole house air filters vs. room purifiers.



COVID-19 Response

As an essential business, Bradbury Brothers is open and ready to serve you safely. We know that it can be a frightening time to have people working in your home. Rest assured that we have adopted a number of new policies to ensure our customers and employees remain healthy. [CLICK HERE](#) to read more about the changes we have made.



Kidz Corner

Running out of ideas to keep the kiddos occupied? *We know the feeling!* Click the links below for some coloring activities for your little ones.



[Spring Coloring Page](#)

[Coloring Bookmarks](#)



Bethan's Kitchen Delicious Chicken Tacos

- 1 TSP salt
- 1/2 TSP pepper
- 2 TSP chili powder
- 1 TSP ground cumin
- 1 TSP smoked paprika
- 1 TB canola oil
- 1 cup pico de gallo
- 1/2 cup chopped cilantro
- 1 TSP dried oregano
- 1 TSP garlic powder
- mini tortillas, warmed
- 1 avocado, cut & diced
- 1 lime, cut into wedges
- 1.5 pounds boneless, skinless chicken

1. In a bowl, combine chili powder, cumin, paprika, oregano, garlic powder, 1 TSP salt, and 1/2 TSP pepper. Season chicken with chili powder mixture.
2. Heat canola oil in large skillet over medium high heat. Working in batches, add chicken to the skillet in a single layer and cook until golden brown and cooked through, reaching an internal temperature of 165 degrees F, about 4-5 minutes per side. Dice into bite-size pieces.
3. Serve chicken in tortillas, topped with pico de gallo, avocado, cilantro, and lime.

CLEAN HOME SPECIAL

\$100 LOCAL Restaurant Gift Card
with purchase of Air OR Water Filtration System

Financing Available*
Not valid with other offers.
*With Approved Credit

Bradbury
BROTHERS

