

# **NEWS & UPDATES**

# **Denver Truck Accident Attorney**



An accident involving an eighteen-wheeler is a devastating event for all involved. The sudden impact of a vehicle weighing up to 80,000 pounds can cause traumatic injuries to the driver and all passengers in the smaller vehicle.

At The Law Offices of Dianne L. Sawaya LLC, we understand the hardships you or a loved one face after suffering a truck accident injury. These big rigs can cause severe damage, leading to hardships and stress you never expected.

We will begin the investigation process immediately. We will ensure photos of the accident scene are taken, will interview witnesses and will obtain the driver's log to show the number of hours the driver was on the road the day of the accident. Our attorneys will help you get medical attention for the serious truck accident injuries you've sustained—we have a network of nationally recognized physicians from various specialties and dedicated medical treatment providers who will ensure you get the medical attention you need.

If you or a loved one has been seriously injured in a Colorado truck accident, reach out to a firm that truly cares about your well-being. Our smart, aggressive, and compassionate attorneys will fight for the compensation you need and deserve. We pride ourselves on our prompt feedback and response to our clients and will always do what is right for your case.

Contact The Law Offices of Dianne L. Sawaya LLC today at (303) 758-4777.



First, the initial meeting with a Denver car accident attorney at the Law Offices of Dianne Sawaya is free. It's a great way to get to know you and learn the details of your case. One of our experienced personal injury attorneys will meet with you and go over the details of your situation. At your no-obligation consultation, we will ask you questions designed to provide us with as much detailed information as possible. We'll talk about the options you have for getting medical treatment for your injuries. We'll explain how we go about investigating your accident and the process we use to develop your case. We'll go through our approach to negotiating with the insurance company – and prepare for trial, if need be. And we'll talk about how long your case may take to resolve and what it will mean if we decide to go to trial. Most important – we'll answer any questions you may have.

Give us a call at (303) 758-4777 or email us at <u>dlslawfirm@dlslawfirm.com</u> to set up a free personal injury consultation. We'll sit down with you, talk about your case and answer any questions you may have. There's no cost or obligation. And remember: We don't get paid unless you get paid.

# We Are Hiring!

Are you a team player who likes to work hard and have fun? Do you like the opportunity to learn new things and grow in your career?

Apply to work at the Law Offices of Dianne Sawaya today!

You can see all open positions here: <a href="mailto:dlslawfirm.com/jobs/">dlslawfirm.com/jobs/</a>

Interested parties should email a resume, professional references, and a cover letter stating your interest in this position and pertinent experience to <a href="mailto:ddunhill@dlslawfirm.com">ddunhill@dlslawfirm.com</a>.





# **Featured Testimonials**





From start to finish I had a great experience. The insurance company tried to offer me a pittance to settle my claim. They would not listen to me – but they sure listened to Dianne!

I would recommend Dianne Sawaya to anyone.

# Kristin B.



Dianne and Tiana were the absolute BEST! I had a ski injury and I've never taken legal action before, so I was a little nervous. But they were both so caring and compassionate. They kept in touch and made sure to reach out to me if there were any updates. Hopefully, I never have another injury, but if I do, I'll 100% reach out to them again. Thank you again so much guys, you're the best and you're amazing at what you do ♥

## Easy Taco Casserole

### **Ingredients**

· 1 lb. ground beef, I use 80% lean

- 1 small yellow onion, diced
- · 1 oz. taco seasoning, equivalent to 2 Tbsps
- · 16 oz. refried beans
- · 3/4 cup sour cream, \*see notes
- · 2 cups shredded cheddar cheese
- · ¼ cup black olives, sliced
- · ¾ cup crunchy toppings such as tortilla chips, Doritos, and/or Fritos

#### To garnish:

- · Green onions, (optional)
- · 1/3 cup lettuce, shredded
- · 1/3 cup tomatoes, diced



#### **Directions**

- 1. Let the sour cream come to room temperature while you prepare the meat. This will prevent it from curdling when baked as it won't be going from cold to hot right away.
- 2. Preheat oven to 350 degrees.
- 3. Add the ground beef and diced onions to a large pan and cook and crumble over medium heat until the meat is cooked through.
- 4. Drain excess grease.
- 5. Add ¾ cup water and taco seasoning. Bring to a boil. Reduce the heat and simmer for 5 minutes, stirring occasionally. Remove from heat. Let it cool for 8-10 minutes.
- 6. Spread the refried beans in an even layer in a 9 x 13-inch casserole dish.
- 7. Spread the sour cream over the refried beans, followed by the slightly cooled beef, then the cheese.
- 8. If you're preparing this head of time, let it cool and cover and refrigerate until ready to bake.
- 9. Bake, uncovered, for 15 minutes, or until the cheese is hot and melted.

### Get Our Books for FREE

We have two books available to you for free.

- Fighting For Justice
- Your Legal Guide To Motorcycle Injury Compensation

<u>Click here</u> to fill out a form and let us know where to mail your book. Again, this is completely free to you!



Personal Injury Is Never Easy. We'll Explain All Your Options. We Are <u>Smart</u>. <u>Aggressive</u>. <u>Compassionate</u>.



Get your free case review today!



MEET DIANNE

Coronavirus (COVID-19) Update: We can handle your case without the need for you to leave your home. Please call or text us at (303) 758-4777.









