
NEWS & UPDATES

Colorado Car Accident Lawyers on Your Side



When a car accident occurs, lives can be changed forever. One moment you may be driving home from work, thinking about dinner, and then in an instant a negligent driver changes everything. You must now think about your injuries, your recovery, how much time away from work you will need, and how you will pay your bills when you are unable to work. In other words, you are now facing injuries with long-term consequences through no fault of your own.

And, while you are certainly entitled to compensation for your medical expenses, lost wages, out-of-pocket expenses, pain and suffering, and damages to your vehicle, you may find the insurance company is playing hardball, trying to convince you to settle for much less than you deserve—or even refusing to pay you at all. If you, a family member, friend, or neighbor have been injured in a car accident or were hurt by a hit-and-run driver, you could be entitled to compensation for medical expenses, lost wages, out-of-pocket expenses, pain, suffering, and more. But you may find that the insurance company won't do what is right for you. They try to convince you to settle quickly for less than you deserve – or even refuse to pay you at all.

It takes a smart, aggressive car accident attorney like Dianne Sawaya to work with the insurance company, so they live up to their obligation and pay you the money you deserve. Insurance companies have learned that if they do not offer you a fair settlement, our attorneys will not hesitate to take your car accident case to trial and litigate your needs in front of a judge and jury.

Halloween Happenings

Fright Fest

When: Sep 30 – Oct 29

Where: Elitch Gardens, 2000 Elitch Circle, Denver, CO

In October, Elitch Gardens transforms into Family By Day and Fright By Night, plus all your favorite Theme Park rides.



Halloween Spooktacular!

When: Sun, Oct 29, 2:30 – 4:00 PM MDT

Where: Boettcher Concert Hall at Denver Performing Arts Complex, 1000 14th St, Denver, CO



It's a spooktacular event for all boys and ghouls! This family-favorite concert features music from films, television, and more! Costumes are encouraged at this fun and festive concert making this a ghastly-good time for every little monster and their mummy!

13th Floor Haunted House Denver

When: October 1 – 31 (add'l dates in November)

Where: 3400 E 52nd Ave, Denver, CO 80216



Event Contact: Thirteenth Floor Entertainment Group

Email: info@13thfloorhauntedhouse.com

Phone: 303-355-3327

Denver's ultimate Halloween event is back. The 13th Floor is Denver's largest haunted house, named one of the scariest haunted houses in the country. The legendary haunt returns for the 2023 season with NEW additions and behind-the-scenes tours for haunt-lovers. A night of excitement and thrills awaits. Get ready...for the most fun...you've ever had...getting scared!

Halloween Funnies!

What is a vampire's favorite fruit? *A blood orange.*

What do mummies listen to on Halloween? *Wrap music.*

How do you make a skeleton laugh? *You tickle his funny bone!*

What do you get when you drop a pumpkin from the roof? *Squash.*

What kind of car does Frankenstein drive on Halloween night? *A monster truck.*



We Are Passionate About Our Clients' Experience



If you are suffering from a workplace injury, dog bite, or another type of devastating personal injury event, you should not suffer alone. You and your family truly need help, and my team and I are here to give it to you. This is your time to heal from your injuries—that is what is most important. You should focus on getting better, and you can do so with the guidance of a Denver personal injury attorney. We truly care about you, and we work with doctors and other professionals to help you heal.

I am a compassionate, experienced, well-respected Denver, Colorado, personal injury attorney, and my team of attorneys at the Law Offices of Dianne Sawaya is here to work long and hard for you and your family. We take a personal, compassionate approach to personal injury law—we work only for you and your family—not for insurance companies or big corporations. Doctors and other professionals trust us to help and that is because when you are our client, we truly care about you—we want you to heal and get better.

We can get you the medical treatment and compensation you need and deserve. Our team of Denver personal injury attorneys provides personalized services for each client who has been seriously injured. The Law Offices of Dianne Sawaya is devoted to victims of car accidents, motorcycle accidents, and truck accidents, those injured on the job, those who have been harmed by dangerous pets, and others. We maintain constant communication—we will be with you every step of the way. Read about how we help people just like you through their injuries.

Contact the Law Offices of Dianne Sawaya today for a consultation to discuss the specific facts of your personal injury situation.

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: dlslawfirm.com/jobs/

Interested parties should email a resume, professional references, and a cover letter stating your interest in this position and pertinent experience to



Chile Relleno Casserole Recipe

Ingredients

- 8 medium poblano peppers (about 2 pounds total)
- Cooking spray
- 12 ounces to 1 pound uncooked Mexican or soy chorizo
- 1 tablespoon vegetable oil (optional)
- 12 ounces Monterey Jack cheese (about 3 cups pre-shredded)
- 8 large eggs
- 1 cup whole or 2% milk
- 2/3 cup all-purpose flour
- 1 1/2 teaspoons kosher salt
- 1 teaspoon baking powder
- Hot sauce or blended tomato salsa, for serving (optional)



Directions

1. Heat the broiler to high and arrange a rack in the upper third of the oven. Line a rimmed baking sheet with aluminum foil.
2. Trim the stems from 8 medium poblano peppers and halve lengthwise. Remove the core, ribs, and seeds. Place the peppers skin-side up on the baking sheet in a single layer (they can be touching) and press down on them as needed so they sit fairly flat. If they don't all fit on the baking sheet, broil in 2 batches.
3. Broil until the skin on the peppers is almost completely blackened and blistered, 5 to 12 minutes. Rotate the baking sheet as needed so they evenly blacken. Meanwhile, heat a large nonstick frying pan over medium heat. Remove the casings from 12 ounces to 1 pound uncooked Mexican chorizo and add to the pan. Cook, breaking up the meat into smaller pieces, until browned and cooked through (add 1 tablespoon vegetable oil to the pan if it is dry), 5 to 7 minutes. Remove the pan from the heat.
4. When the peppers are ready, transfer to a large heatproof bowl and cover with the aluminum foil on the baking sheet. Let sit for at least 10 minutes to steam.
5. Meanwhile, reduce the oven temperature to 375°F. Coat a 9x13-inch baking dish with

cooking spray. Shred 12 ounces of Monterey Jack cheese on the large holes of a box grater (about 4 cups, or use 3 cups pre-shredded). Place 8 large eggs, 1 cup whole or 2% milk, 2/3 cup all-purpose flour, 1 1/2 teaspoons kosher salt, and 1 teaspoon baking powder in a blender and blend on high speed until smooth, scraping down the sides of the blender halfway through, 45 to 60 seconds total.

6. Peel off and discard the skin from the peppers, using a paper towel to rub off any skin that doesn't come off easily (do the best you can, it doesn't all have to come off); it's okay if the peppers tear.

7. Pour enough of the egg mixture into the baking dish to just cover the bottom. Arrange half of the peppers in an even layer over the egg mixture. Using a slotted spoon, transfer the chorizo over the peppers in an even layer. Sprinkle with half of the cheese. Arrange the remaining peppers evenly over the cheese. Pour the remaining egg mixture evenly over the peppers, then sprinkle with the remaining cheese.

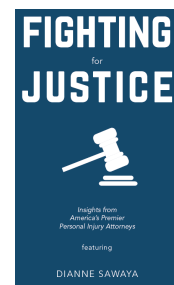
8. Bake on the upper third rack until puffed, the center is set, and the edges are golden brown, 35 to 40 minutes. Let cool for 5 minutes before serving with salsa or hot sauce if desired.

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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.*



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