



**HAEUSER, VALLUZZO & PIASTA LLP**  
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## HVP News Honoring our Clients

Summer is just flying by, as has the voting for the Sonoma Index-Tribune People’s Choice Awards 2023. Win, lose, or draw, we are honored to be nominated. Thank you for your support for Haeuser, Valluzzo & Piasta LLP as one of your favorite local businesses.

This year we are focused on some new ideas to be more present in your lives, combining roots in the community with our deep-seated understanding of how real life translates into your legal needs.

The HVP team—  
*Tom, Mary, Tony, Norma, Penny, Linda, & Ana*

### Important Info

We want to hear how you're doing so drop us an email or give us a call.  
(complimentary of course)

Connect with Resources - on our [Website](#)

*proudly serving our clients' business, life, employment law, estate, probate and real estate needs*

Read our Blog

## Forging a new approach to legal services



Cumulatively, these ideas forge a new approach to legal services. Back in April 2017, Mary Piasta and Tony Valluzzo joined Thomas Haeuser to begin a new chapter in the firm’s storied history. Since then, Tom, Mary, and Tony have embraced the challenges of getting new businesses off to a good start, rescuing businesses that are foundering, and helping families and individuals from all walks of life

Here are some of the ideas we're working on to enhance our legal counsel for the families and small businesses upon which Sonoma is based, and for those among us who need our help.

1. TechForward Sonoma—stay tuned for video featuring an online Sonoma History Tour
2. **CarePartners Initiative**—elevating elder care and support
3. Sonoma History and Local Artist Retrospective—open-door office visits for a glimpse of Sonoma history past and present coming soon
4. Celebrate Diversity—collaborating with community members to highlight different cultures and ways of life, starting with Ana Escobar's family recipe below.

sort through their legal problems.

People can be put off by the idea of talking to a lawyer, mostly because they have no idea of what that entails. We take the chaos and figure out what's not working and put it all back together again. Our clients are really good at what they do, but they may not know how to manage the legal ramifications. That's where we come in.

From giving young families peace of mind over guardians of their children, to helping small businesses maximize risk protections with their corporate structure, we apply a solution-oriented framework to problems.

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## Whatever your problem, we'll help you figure it out



Stay tuned for more information about our law for everyone initiative.

Whatever your problem, we'll help you figure it out. It's all part of getting to know you and working together to build a community we can all be proud of.

Whether it's helping a client recently who was facing mobility limitations navigate resources to help manage her everyday paperwork tasks while solidifying her bigger picture estate goals, or putting together bylaws for your growing corporation which aid in limiting financial risk, our team is here to guide the way.

## New People, New Directions

Speaking of our team, we recently welcomed **Linda Whitney**, a longtime friend of the firm as a member of our team. Her background in estates and real estate may be helpful to your issues. We are grateful that our staff is as diverse as the community we serve.



Our own **Ana Escobar** went through the process of documenting a beloved family recipe for green enchiladas to share with you along with a TikTok video for your enjoyment. Mangia!

Helping hands are one of the many features that set us apart and make us your go-to lawyers.

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### Ana Escobar's green enchiladas

This is the basic way of making this traditional Mexican dish, some measurements may not be exact, but feel free to add or remove ingredients from the recipe to your liking.

- Preheat oven to 450 degrees F
- In a large pot with water to boil for (estimated time: 30 minutes) add the following ingredients:
  - 4 large pieces of chicken breast
  - 10 Bay leaves
  - 1 Tbsp of Knorr Chicken Flavor Bouillon
  - ½ of a yellow onion
  - Add salt to liking!
- Once the pan comes to a boil remove chicken breasts onto a plate to allow them to cool down and set aside.

grab another pan and add ½ cup (or more if needed) of avocado oil to heat up. When the oil is warm enough, begin to place 1 corn tortilla at a time. For each side let fry 5-7 seconds (do not let them fry) we want a soft consistency. Follow this process for all 18-20 corn tortillas. Place on a plate and set aside to allow them to cool down.

- Now let's prepare the sauce:

In another pan add the following ingredients:

- 2 Tbsp of avocado oil
- 2 minced garlic cloves
- Add the 1 can of Las Palmas Green Enchilada Sauce: Medium/ Mild
- Add 1 tbsp of Knorr chicken flavor bouillon.

• Make sure that all ingredients are mixed well in the pan. Allowing the sauce to simmer. Once sauce simmered set aside and allow to cool down.

• Now grab the cooled-down chicken breasts and begin to shred them.

• Use a large glass pan (safe for oven use)

• Grab your large glass pan and smear the bottom of the glass pan with butter (around 1 tbsp) as needed to cover the bottom of the pan.

• Now grab your cooked corn tortillas, your cooked sauce, shredded chicken, and mozzarella cheese.

• Grab your corn tortillas and dip them one by one into the green sauce. Then place 6 of them at the bottom of your glass pan.

• Then add a layer of your shredded chicken.

• Then add a layer of shredded mozzarella cheese on top of the shredded chicken.

• Then repeat this process (of layered corn tortillas, shredded chicken, and mozzarella cheese) to create 3 layers of these green enchiladas.

• Once complete place aluminum foil covering your glass pan.

• Place in oven to bake for 45 minutes at 450 degrees F



## SHOPPING LIST

Corn Tortillas

Mozzarella Cheese

Chicken Breasts

*Las Palmas: Green Chile Enchilada sauce: Medium/Mild*

Knorr Chicken Flavor Bouillon

Yellow Onion

Bay Leaves

Avocado Oil

Garlic

Butter Stick

Salt

*Optional sides for garnishing:*

- Shredded iceberg lettuce
- Salsa (preferred choice)
- Fresh shredded dry cheese
- Sour Cream

## INGREDIENTS

18-20 | Corn Tortillas  
3 cups | Mozzarella Cheese  
4 large pieces | Chicken Breast  
1 can | Las Palmas Green Chile Enchilada  
Sauce: Mild/Medium  
1 Tbsp | Knorr Chicken Flavor Bouillon  
1½ | Yellow Onions  
10 Pieces | of Bay leaves  
½ cup | Avocado Oil  
2 | Cloves of Garlic  
1 Tbsp | of a Butter Stick

- Salt | \* add salt to liking

Once cooked, you can cut the serving sizes desired and **ENJOY!**

- Optional garnishing toppings:
  - Sour Cream
  - Shredded Iceberg lettuce
  - Fresh shredded cheese (dry)
  - Preferred salsa of your choice

Also check out my video of this recipe at [tiktok.com/@1218lisa](https://www.tiktok.com/@1218lisa)



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