



A Better Way to Bank



# Mortgage Special



As low as 3.99%APR\* on a 10 Year Fixed Rate Mortgage! Now thru May 2018 Only!!

Call today for more details!  
931.250.5105

*\*APR=Annual Percentage Rate. Restrictions apply. Limited time offer. For a maximum of \$75,000 Mortgage.*

**Travel season is coming!**

**If you travel often you will**

# want to know what Shared Branching is!!



CO-OP's 5,000+ shared branches means you have more direct access to your money than most traditional bank customers do.

You also have access to nearly 30,000 ATM's!!!

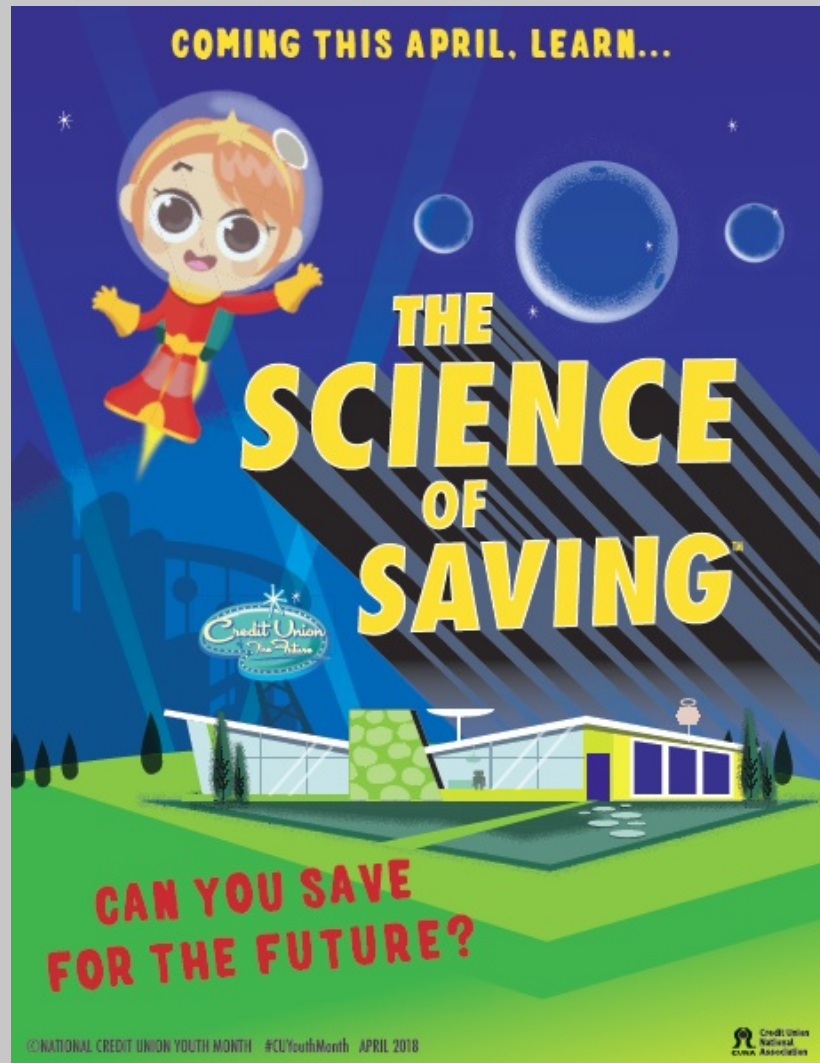
Click [here](#) to find a Branch or an ATM!!

MORE SURCHARGE-FREE ATM's THAN SOME OF THE BIGGEST BANKS.

► FIND ONE NEAR YOU NOW



April is Credit Union Youth Month  
Come celebrate with us!!



*Prizes and giveaways for all members 17 and under when they open an account or make a qualifying deposit!!*

**Dates to Remember**

- April 22nd - Earth Day
- May 13th - Mother's Day
- May 19th - Armed Forces Day
- May 28th - Memorial Day *(all UCFCU branches closed)*
- June 14th- Flag Day
- June 17th Father's Day
- June 21st - Summer Begins



## **Dining In Recipe...**

### **Asian-Inspired Slow-Cooker Chicken**



*Fill the house with the delicious smell of dinner all afternoon long!*

#### **Ingredients:**

**1 bag of 5-minute rice**

**6 chicken thighs**

**1 tablespoon extra-virgin olive oil**

**Kosher salt**

**Freshly ground black pepper**

**½ cup soy sauce**

**½ cup ketchup**

**¼ cup honey**

**4 cloves garlic, minced**

**½ ounce freshly chopped ginger**

**2 tablespoons Sriracha sauce**

**Juice of 1 lime**

**Freshly chopped cilantro, for garnish**

**Directions:**

- 1. Heat oil in a large skillet over medium-high heat.**
- 2. Season chicken thighs with salt and pepper and sear until golden, 3 minutes per side.**
- 3. Transfer chicken thighs to slow cooker.**
- 4. Whisk together soy sauce, ketchup, honey, garlic, ginger, Sriracha and lime juice. Pour sauce over chicken and toss to combine.**
- 5. Cover and cook until no longer pink, on low for 6 hours or high for 2 hours.**
- 6. Prepare rice according to package directions**
- 7. Plate chicken with rice.**
- 8. Garnish with cilantro.**

**Yield: 4 servings**

**Prep time: 15 minutes**

**Cook time: 2 hours**

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Equal Housing Lender  
Federally Insured by NCUA

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