



New Year Reboot!

Open Enrollment 2018

- **November 1, 2017:** 2017 Open Enrollment begins. Coverage can start as soon as January 1, 2018.
- **December 15, 2017:** Last day to enroll in or change plans for new coverage to start January 1, 2018.
- **January 1, 2018:** 2018 coverage starts for those who enroll or change plans by December 15, 2017.

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Healthy Lifestyle Living

New Years resolutions will be in full gear this month! Make sure the resolutions you are choosing are both realistic, and doable. Committing to a resolution is always the hardest part. Make time throughout your day to fit in whatever your resolution may be. Spend an equal amount of time with each of the following...

1. Health and Exercise
2. Spirituality
3. Career
4. Creativity
5. Family and Friends
6. Finances
7. Self-Worth
8. Positivity

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Insurance Made Easy!

There are any insurance agents and brokers out there. Same goes for financial advisors. What makes Nevada Benefits different? Why should you choose us? Here are a few reasons:

- ◆ **Licensed Broker and Insurance Agent**
- ◆ **Technology and Financial Knowledgeable**
- ◆ **Wide Array of Insurance and Financial Solutions**
 - ◆ **Value and Reduced Cost**
 - ◆ **Money Back Guarantee**
 - ◆ **Certified Financial Planners**

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Peppermint Brittle

Ingredients:

- *2 Pounds of White Chocolate**
- *30 Small Peppermint Candy Canes**



Directions:

- *Line a large jellyroll pan with heavy-duty foil.**
- *Place white chocolate in a microwave-safe bowl. Heat in microwave on medium setting for 5-6 minutes. Stir occasionally, until chocolate is melted and smooth.**
- *Place candy canes in a plastic bag, or Between 2 pieces of wax paper. With a rolling Pin, break the candy canes into chunks. Stir Peppermint into melted white chocolate. Spread evenly in pan, and chill until set, about 1 hour. Then break into pieces, and enjoy!**