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# Greater Midwest

## Financial Group LLC



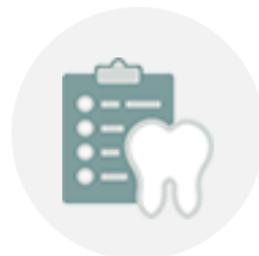
As the seasons change and the weather warms up, remember to spring clean your financials as well as your home! Allow us to help guide you towards not only a successful 2020 but a happy retirement as well.

[Contact Us Today!](#)

## Who We Serve



**BUSINESS  
OWNERS**



**DENTAL  
PROFESSIONALS**



## PROFESSIONAL/ EXECUTIVES



## RETIREES AND PRE-RETIREES

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### Trending **ARTICLES**



#### **Ways to Start Eating Healthier This Year**

Eating healthier is right for you. Therefore, make it a duty or a rewarding assignment to cut down on junks and eat more vegetables. That doesn't make true the misconception that eating healthy means eating only tasteless, bland foods. You just have to know how to mix things up the right way and take various kinds of food. Here are simple, uncomplicated ways you can start doing that:

[Read More.](#)

#### **How to Drastically Cut Household Expenses**

We've heard all the excuses: *Saving is too hard! I don't make enough money to save anything! There's plenty of time --- I'll start saving later! But I deserve to treat myself and have nice things!*

Saving is simpler than you probably think, and there's no time to lose.

[Read More](#)



# 30-Minute Meals and Recipes for March



## Pepper-Mustard Strip Steaks

### Ingredients

- 2 teaspoons olive oil
- 1 tablespoon Dijon mustard
- 2 teaspoons cracked black pepper
- 1 teaspoon kosher salt
- 2 1-pound, 1 1/2-inch thick NY strip steaks

### Directions:

1. Preheat the broiler. Line a rimmed baking sheet with foil or spray with nonstick cooking spray.
  2. Spread the mixture on the steaks and let sit for 15 minutes. Or not, if you don't have time.
  3. Broil the steaks for 5 mins on each side, until the exterior is nicely browned and the inside is cooked how you like it (130° to 135°F internal temperature for medium-rare; check with a meat thermometer). Let the steaks sit for 5 minutes before slicing.
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