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Are You Ready for Fall?

As the leaves start to fly, revisit your spring-cleaning list and add a few seasonal extras to prepare your house for winter.

- Wash Windows
- Vacuum Blinds
- Clean Walls
- Clean Mounted Light Fixtures
- Vacuum/Spit Clean Furniture
- Wipe Down Kitchen Cupboards
- Clean Carpets

About Us

Our Story

Located on the Eastern Plains of Colorado, Agate Networks offers Local and Long Distance Telephone Service and DSL Internet Service to the residents of Agate, Colorado, as well as the homes and businesses located within our 243 square mile territory.

We also offer High-Speed Satellite Internet to the Eastern Plains of Colorado, and parts of Kansas, as well as Internet Security, Identity Protection, and Web and Email hosting services.

Contact Us

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SEPT 2018 NEWS
LETTER

38619 Monroe St
Agate, CO 80101



September 2018 News Letter



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Steak Fajita Roll-Ups

INGREDIENTS

- Fajita seasoning mix
- 1lb thinly sliced steak
- 1tbsp olive oil, divided
- 3 colored bell peppers cut into strips
- 1 large onion sliced
- 1 lime juiced
- Chopped parsley or cilantro

INSTRUCTIONS

1. Prepare the fajitas seasoning mix and set aside.
2. Cut the steak into 2-inch wide by 6-inch long strips.
3. Rub the steak strips with some of the prepared seasoning mix and set aside.**
4. Heat olive oil in a grill pan over medium-high heat and add pepper strips and sliced onions to the grill pan; season with salt, pepper, and a sprinkle of the fajitas seasoning mix.
5. Cook for about 4 to 5 minutes, or until tender.
6. Remove from heat and let cool for a minute.
7. Top each slice of steak with the vegetables; roll up and secure with a toothpick.
8. Add remaining olive oil to the grill pan; heat it up and add the roll-ups to the pan.
9. Cook until browned, about 2 to 3 minutes per side.
10. Remove from heat, remove toothpicks, and transfer to a serving plate.
11. Squeeze lime juice over the roll ups and garnish with chopped parsley or cilantro.
12. Serve with prepared guacamole.



CONGRATS TO RON CASTLE!

Ron won the \$50 Facebook "like" giveaway. We hope you enjoyed your Amazon gift card and got yourself something good. Thank you for liking our page and being a valued customer.

Telephone or Internet Not Working?

Call our office anytime to report an outage. We have crews available on weekends to fix most issues.
 Please DO NOT post to Facebook or call our techs directly, as this will only delay service.

We do not monitor social media or personal phones so if you don't call us at the office and leave a message then we don't know! 719-764-2578