



Upcoming Events

CALENDAR



FEBRUARY

- 2** Groundhog Day
- 3** RSVP deadline for Washington, D.C. trip
- 12** First Class Club Day – Join us for coffee and treats from 9 to 11 AM. Bring your documents to shred until 4 PM.
- 14** Valentine's Day
- 17** Presidents' Day
 - Bank location closed
- 26** RSVP deadline for The Book of Mormon at the Washington Pavilion

MARCH

- 9** Daylight Saving Time begins
- 17** St. Patrick's Day
- 20** First Day of Spring
- 26** First Class Club Open House at the Visitor Center (1101 E 4th Ave, Milbank), 9:30–11:30 AM

Hello, long winter days. Hope you're staying warm and cozy with a good movie, a book, or a nice warm bowl of homemade soup!

Have you been eyeing our two 2025 trips that have been released? Be sure to sign up for Washington, D.C. or The Book of Mormon at the Washington Pavilion before it's too late! We don't want to have to cancel. This will give you something to look forward to during these winter months.

It's time to start thinking spring and travel too! Join us at our open house on Wednesday, March 26 at the Visitor Center in Milbank from 9:30 to 11:30 AM for brunch and more trip releases. If there is inclement weather, be sure to watch Facebook, look for an email, or give us a call at 605.432.5111 to verify that the event is still on.



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CREAMY CHICKEN TORTILLA SOUP



INGREDIENTS

- 2 tablespoons butter
- 1 small yellow onion, diced
- 1 jalapeno pepper, diced
- 3 cloves garlic, diced
- 1 tablespoon tomato paste
- 1 15-oz. can corn, drained
- 1 10-oz. can Rotel diced tomatoes with green chilies, undrained
- 1 15-oz. can black beans, drained and rinsed
- 5 cups chicken broth
- 2 small boneless skinless chicken breasts or 2 cups shredded chicken
- 1 pinch cayenne pepper
- 1 teaspoon cumin
- 1–2 teaspoons hot sauce
- 1-oz. packet taco seasoning, about 3 Tbsp.
- 1½ cups cheddar cheese, shredded
- 1/3 cup cream cheese, softened
- Optional: tortilla chips, diced avocado, sour cream, jalapenos, shredded cheese, and cilantro

INSTRUCTIONS

1. Heat 2 Tbsp. butter over medium heat and add the diced onions and peppers. Sauté for 4 minutes, then add the garlic and cook for 1 more minute.
2. Add all remaining ingredients EXCEPT for the cheddar cheese, cream cheese, and garnish ingredients. I also recommend starting with 2 Tbsp. of taco seasoning and add more to taste toward the end, if preferred. (I end up using all of it.)
3. Let the soup gradually come to a gentle bubble, partially covered. If the chicken boils rapidly, it becomes tough. Cooking it slowly keeps it nice and juicy.
4. Remove the chicken after 20–25 minutes, once cooked through. (Timing depends on the thickness of the chicken.) Use 2 forks to shred, then return to the soup.
5. Reduce heat to low and gradually sprinkle in the shredded cheese and softened cream cheese. Stir until smooth and creamy.
6. Taste and add any additional seasonings as needed. Garnish and serve!