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**3 Steps to Take If Your WC Claim is Denied**



Being injured on the job is often a stressful, overwhelming experience, and [a denied workers' compensation \(WC\) claim only worsens the situation](#). Unfortunately, denial isn't uncommon: According to a 2022 study by the National Council on Compensation Insurance (NCCI), approximately 14% of workers' compensation claims are denied initially.

[Click here to read more](#)

**Social Security Disability Hearings: How to Request Them, What Happens Next, and the Evidence You'll Need to Know About**



When you're attempting to claim benefits, you've got options and rights. One of those options is not as well understood as it should be: The option to request a hearing before an Administrative Law Judge (ALJ) and present your case.

[Click here to read more](#)

The experienced disability lawyers of [Heller, Maas, Moro & Magill Co., LPA](#), are here to serve you and help you get back on your feet. Call or [contact](#) our firm online to schedule a confidential free case evaluation with one of our trained [disability lawyers](#).



**Recipe of the Month**

**Green Bean Salad with Tomatoes & Olives**

Green beans are the only greens you need in your next salad. With tomatoes and olives, this easy green bean salad is dressed with Italian vinaigrette, shaved parmesan, scallions, and fresh herbs.



**Ingredients:**

**For Salad:**

- 1 pound of French green beans haricot verts, trimmed
- 1 pint grape or cherry tomatoes halved
- 1/2 cup roughly chopped pitted Kalamata olives
- 2 scallions thinly sliced
- 1/2 ounce of shaved Parmesan about 1/4 cup
- 2 tablespoons chopped parsley

**For vinaigrette:**

- 1 garlic clove, minced.
- 1 tablespoon of mustard
- 1 teaspoon of honey
- 1/2 teaspoon of dried oregano
- 1 pinch of red pepper flakes
- 1/2 teaspoon of kosher salt
- 1/2 teaspoon of black pepper
- 2 tablespoons of red wine vinegar
- 1/4 cup of olive oil

**Directions:**

1. Bring a large pot of salted water to a boil and add the green beans. Simmer for 2-3 minutes until they are crisp-tender.
2. Use a slotted spoon to transfer them immediately to a large bowl of ice water to stop them from cooking.
3. Drain and pat the green beans dry with a towel.
4. Combine the green beans, tomatoes, olives, scallions, Parmesan, and parsley in a large bowl.
5. To make the vinaigrette, whisk the garlic, mustard, honey, oregano, red pepper flakes, salt, pepper, red wine vinegar, and olive oil.
6. Drizzle the vinaigrette into the salad. Toss around so they are lightly dressed in the vinaigrette.

Recipe courtesy of [lastingredient.com](#)

**What's Happening In & Around Youngstown, Warren, Salem, Akron, Newton Falls**

**April 20**

[3rd Annual Casino Night Fundraiser](#)

Avalon Golf and Country Club –The Grand Resort  
Warren

**May 18**

[Akron Children's Hospital Toy Drive Car Show](#)

Giant Eagle Supermarket  
Youngstown

**April 27**

[Monster Truck Wars](#)

Summit County Fairgrounds Arena  
Tallmadge

**May 22**

[Service Event: Hot Meals at St. Bernard's Kitchen](#)

St. Bernard Catholic Church  
Akron

**May 4**

[Halfway to Halloween Vendor Market \(a benefit for All About the PAWZ\)](#)

Westside Bowl  
Youngstown

**May 27**

[Memorial Day Parade, Ceremony, and Car Show](#)

Veterans Memorial Park  
Uniontown

**May 12**

[Mother's Day Paint, Plant, and Sip](#)

United Returning Citizens  
Youngstown

**Meet Our Attorneys**



Joseph A. Moro



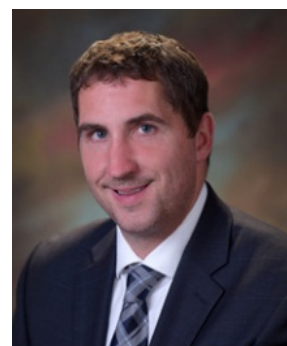
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