



## International Credit Union Day



*Thursday, October 15, 2020*

Why do hundreds of millions of people worldwide choose credit unions? Because credit unions have a "people-first" philosophy that impels them to constantly improve their communities and the lives of their members. That local service feeds a worldwide network that reaches more than 274 million members across the globe. On October 15, 2020, join credit union and financial cooperative members around the globe in celebrating 72 years of International Credit Union Day®.

Visit us at Alcoa Pittsburgh FCU and celebrate with your fellow member owners!

## Contact Us:

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Monday- Friday  
9:00 a.m.- 4:00 p.m.

## Follow Us



Start your  
Holiday Shopping  
with your low-interest  
Alcoa FCU credit card

Don't have a Credit Union Visa Credit Card?

Our 9.99% APR\* Credit Card can't be beat! Earn bonus points through Scorecard with every purchase.

Bonus Points = ScoreCard® Rewards

For more information and to apply, visit us at [www.alcoapittfcu.org](http://www.alcoapittfcu.org).



## Thanksgiving & Day After:

Thursday, November 26th &  
Friday, November 27th

## Christmas Eve & Christmas Day:

Thursday, December 24th &  
Friday, December 25th



*Holiday Club Funds were automatically transferred into your checking account on October 1, 2020 OR mailed to your home address.*

*Don't have a Holiday Club? Start one in November and be better prepared for 2021!*

## Holiday Loan Special

*1-year term with rates as low as  
3.99% APR\**

APR\* = Annual Percentage Rate. For well-qualified borrowers. Offer expires December 31, 2020.



## Honey Sriracha Chicken

Are you ready to cook up something different for dinner? This Thai-themed entrée serves up chicken and rice with a real kick!

Yield: 4 servings  
Prep time: 15 minutes

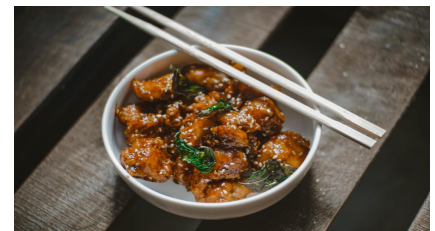
Cook time: 30 minutes  
Cost per serving: \$1.35

### Ingredients:

1 cup uncooked instant brown rice	4 boneless skinless chicken breasts
1 cup water	2 tbs honey
2 tbs fresh lime juice	1 tbs Sriracha sauce

### Directions:

- Preheat oven to 350°F.
- In a small bowl, mix the rice and water. Soak 5 minutes; drain.
- Cut 4 (approximately 10x12 inch) sheets of heavy-duty foil. Spray center of each
- piece with cooking spray. Spoon 1/4 of the rice on center of each sheet. Top each with 1 chicken breast.
- In a small bowl, mix honey, lime juice and Sriracha sauce. Spoon evenly over chicken.
- Bring up 2 opposite sides of each piece of foil so the edges meet. Seal edges, making a tight 1/2 inch fold. Fold again, allowing space for heat circulation and expansion. Fold the remaining two sides to seal. Place packets on ungreased cookie sheet.
- Bake for 30 minutes, or until the juice of the chicken runs clear. Let stand 5 minutes before serving.



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