



ALCOA PITTSBURGH FCU

FINANCE **YOUR** AUTO PURCHASE AT **YOUR CREDIT** UNION

Getting an auto loan with your credit union is a completely different experience. Why? Because we exist to serve your best interest.

When you walk into ALCOA PITTSBURGH FCU with the intention of taking out an auto loan, you'll be dealing with people who know who you are and what your financial reality is like. No one will try to push you into a loan you can't afford.

One of the biggest advantages you'll have when financing an auto loan through your credit union, though, is a lower APR. Because you're working directly with the lender, you'll only hear the actual rate we offer instead of a marked-up rate the car dealer presents to you..

Also, as member-owned and operated institutions, credit unions famously offer loan rates that are consistently lower than those offered by large lenders and banks. In fact, according to Bankrate, the average APR on a credit union auto loan in the beginning of 2019 was a full point lower than the rates offered by banks.

If you're in the market for an auto loan, make your credit union your first stop. You'll enjoy a lower rate and the friendly, professional service you've come to expect at ALCOA PITTSBURGH FCU.

Contact Us:

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Pittsburgh PA 15212
Phone: (412) 553-3100
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info@alcoapittfcu.org

Monday - Friday
9:00 am to 4:00 pm

Follow Us:



Thursday, December 24th
Friday, December 25th
and
Friday, January 1st, 2021

*Happy
New Year*



Fill the house with the delicious smell of dinner all afternoon long!

Yield: 4 servings

Prep time: 15 minutes

Cook time: 2 hours

Ingredients:

1 bag of 5-minute rice
6 chicken thighs
1 tablespoon extra-virgin olive oil
Kosher salt
Freshly ground black pepper
½ cup soy sauce
½ cup ketchup
¼ cup honey
4 cloves garlic, minced
½ ounce freshly chopped ginger
2 tablespoons Sriracha sauce
Juice of 1 lime
Freshly chopped cilantro, for garnish

Directions:

Heat oil in a large skillet over medium-high heat.
Season chicken thighs with salt and pepper and sear until golden, 3 minutes per side.
Transfer chicken thighs to slow cooker.
Whisk together soy sauce, ketchup, honey, garlic, ginger, Sriracha and lime juice.
Pour sauce over chicken and toss to combine.
Cover and cook until no longer pink, on low for 6 hours or high for 2 hours.
Prepare rice according to package directions.
Plate chicken with rice.
Garnish with cilantro.



Alcoa Pittsburgh Federal Credit Union | 30 Isabella Street, Suite 100,
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