

Volume 1 - Spring 2018

# Meet the Advanced Heart Failure Team

As many of you know, there have been a lot of changes at the advanced heart failure clinic. This is an introduction of the new faces that are part of your team.

### Nikolas Krishna, MD

Winchester Cardiology and Vascular Medicine Medical Director, Valley Health Advanced Heart Failure & Cardiomyopathy Center

Dr. Krishna came to Winchester Medical Center from Connecticut, where he led an advanced heart failure program which included an outpatient infusion center. He brings a wealth of knowledge and experience



in managing advanced heart failure. He is seeing patients in the heart failure clinic, during hospitalizations and at his office.

## Marie Amico, FNP-C

Many of you may have met Marie while she was working as a nurse practitioner at Winchester Cardiology and Vascular Medicine. She is now a clinician in our heart failure center.

## Lindsay Wilkins, RN

Lindsay has been working in the clinic for the past year providing direct patient care and education. Many of you have talked with her during your visit to the clinic.



Marie and Lindsay

## Holly Legg, RN

Holly was working in the clinic providing direct patient care but now has transitioned to developing patient education on heart failure.



# Black Bean Salad (or Salsa)

6 servings

Serve this Simple Cooking with Heart black bean salad chilled as a great side salad to a meal. Or, warm in the microwave and use as a filling for tacos!

### Ingredients

1 15.5-oz canned, no-salt-added or low-sodium black beans (drained)
1 15-oz canned, no-salt-added or low-sodium kernel corn OR 3/4 cup frozen corn (thawed)
1 medium diced bell pepper OR 1 medium tomato (diced)
1/2 cup red onion (diced)
1 tsp minced garlic (from jar)
2 Tbsp chopped cilantro
2 Tbsp cider vinegar
3 Tbsp extra virgin olive oil
1 juice of lime

### Directions

Toss all together, chill at least one hour.

Tip: Serve this as a side salad to a meal or warm in microwave and use as a filling for tacos!

142 calories per serving0.5 g sat. fat per serving11 mg sodium per serving

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