

NEWSLETTER



BRANDS
WITH PURPOSE
AND PASSION

“Believe in your potential, embrace the challenge, and let 2025 be the year we redefine success—together!”

Dear Doral Automotive Group
Family,

True motivation comes from within. When we work together with passion and dedication, we not only achieve great things but also inspire those around us. Let's continue striving for excellence in everything we do. You have all done a great job so far in kicking off the year, and I am excited to see all that we will accomplish together in 2025!"

— Karen Somoano Rodriguez, Operations Director



HELLO & WELCOME

Message From our CEO

“Some people look for a beautiful place. Others make a place beautiful.”

MARCH



Luis Somoano
CEO & President

“The only goal you can’t accomplish is the one you don’t go after”



DORAL AUTOMOTIVE GROUP

DORAL
LINCOLN

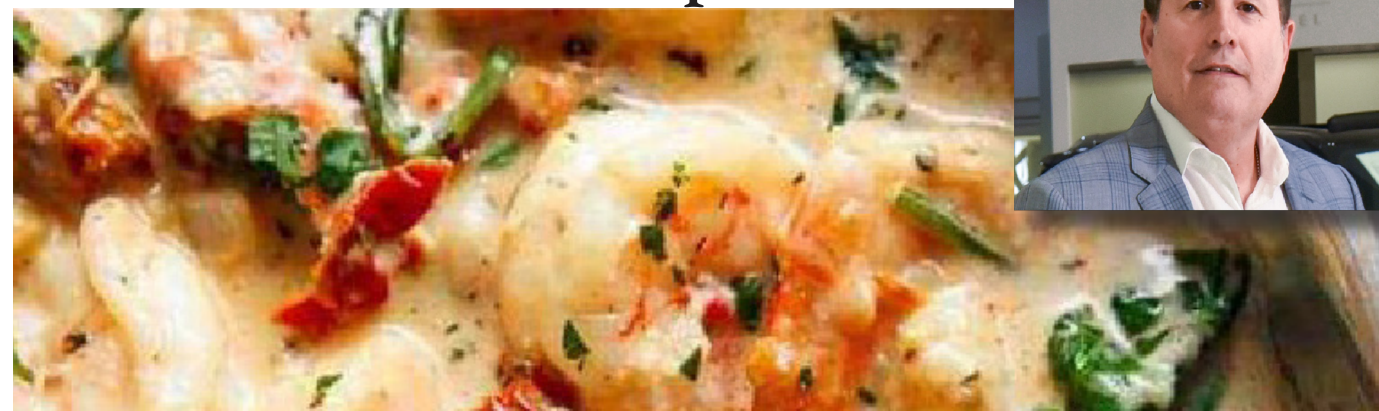


LINCOLN
OF CUTLER BAY



FORD
OF KENDALL

Here is the Recipe From Our CEO Garlic Butter Shrimp Piccata



Creamy Garlic Butter Shrimp Piccata is the recipe of your dreams! Garlic butter shrimp coated in a rustic creamy garlic parmesan sauce with a hint of lemon, capers and spinach! Leave people wondering if there is a hidden chef in your kitchen! Quick and easy to make, ready on the table in less than 15 minutes!

Ingredients

- 1 tablespoon unsalted butter
- 6 cloves garlic minced
- 1 pound shrimp tails on or off
- 1 tablespoon olive oil
- 1 small brown shallot
- ½ cup dry white wine
- 1½ cups reduced fat cream
- 1 pinch salt to taste
- 1 pinch pepper to taste
- 3 Cups of baby spinach
- ½ cup parmesan cheese fresh grated
- 1 teaspoon cornstarch mixed with 1 tablespoon of water
- 2 tablespoons lemon juice freshly squeezed, adjust to your tastes
- 1 tablespoons capers rinsed and drained
- 4 lemon slices to serve

Instructions

1. Heat a large skillet over medium-high heat. Melt the butter and add in the garlic and fry until fragrant (about one minute). Add in the shrimp and fry two minutes on each side, until just cooked through and pink. Transfer to a bowl; set aside.
2. Fry the onion in the butter remaining in the skillet. Pour in the white wine (if using), and allow to reduce to half, while scraping any bits off of the bottom of the pan.
3. Reduce heat to low-medium heat, add the cream and bring to a gentle simmer, while stirring occasionally. Season with salt and pepper to your taste.
4. Add in the spinach leaves and allow to wilt in the sauce, then add in the parmesan cheese and allow sauce to gently simmer for a further minute or so until the cheese melts through the sauce. (For a thicker sauce, add the milk/cornstarch mixture to the centre of the pan, and continue to simmer while quickly stirring the mixture through until the sauce thickens.)
5. Add the shrimp back into the pan along with the lemon juice, capers and parsley; stir through. Take off the heat and serve immediately with lemon slices and extra parsley to garnish (if desired).
6. Serve over pasta, rice or steamed veg.



A word from Cary Castro, GM of Lincoln of Cutler Bay

Team, I want to take a moment to thank each of you for your dedication and hard work. Every day, you bring passion and professionalism that make Lincoln of Cutler Bay stand out.

We're not just selling vehicles—we're creating experiences and building lasting relationships. Your efforts in every department are the foundation of our success, and together, there's nothing we can't achieve.

A word from Steve Smith, GM of Ford of Kendall

Team Ford of Kendall, I appreciate your hard work and dedication every day. We're not just selling and servicing vehicles—we're building trust and delivering great experiences. Your passion and commitment set us apart, and together, there's no limit to what we can achieve. Let's keep pushing forward and making a difference!



A word from Miguel Otero, GM of Doral Lincoln



Team Doral Lincoln, your dedication and passion are what make us exceptional. Every day, you create experiences that keep our customers coming back, setting the standard for excellence. Your hard work, teamwork, and commitment to our vision drive our success. Let's keep striving, keep growing, and keep making Doral Lincoln the best it can be!

Join our family and grow together! Refer Someone Today!



Edith M. Muniz

HR Director

Contact me directly if you know of a candidate that would like to join the best family owned dealer group in Mi-ami!

Office: (786) 582-6743
emuniz@doralautogroup.com



Just a friendly reminder that you can view all of our job postings in ADP under Myself, Talent, Career Center. Here you can apply for internal posts and share job postings with friends. Right now, we are looking for a Service Dispatcher, Technicians, Sales Associates, and many other positions! Please take a look at our career page !

Sales Associate

We have many customer service opportunities in our Sales and Service Departments! Strong interpersonal and communication skills are a must! Customer service or hospitality background preferred. Positions include, Greeter, Loaner Coordinator, Service Concierge, and much more. If you are interested or know someone, please send them our way!

Car Wash Attendant

We are looking for a dedicated and enthusiastic Car Wash Attendant to join our team. The ideal candidate will be responsible for cleaning and maintaining vehicles while providing excellent customer service. This role offers a great opportunity for individuals who enjoy working outdoors and take pride in delivering a top-notch car wash experience.

Auto Alert Specialist

The right candidate is outgoing, likes dealing with the public, organized and/or has prior service experience. If you are interested in applying for the Auto Alert Specialist position, please let your manager know and include why you feel you are qualified for the position.



Live Well, Work Well

March 2025

The Power of Protein

Protein is having a moment, and it's for good reason. While some focus on it for muscle-building, others view it from a weight-loss perspective. Regardless of personal goals, protein is a macronutrient essential for body function. It is made up of many building blocks called amino acids and is fundamental for good health.

The Dietary Guidelines for Americans 2020–25 recommend that adults consume 10%–35% of their total calories from protein. Depending on their activity level, age and weight, some people might need more.

Some people like to calculate their protein needs in grams instead of percentages. For example, if their daily needs are 2,000 calories, protein would make up 200–700 calories, which is 50–175 grams. Healthy protein sources include eggs, fish, lean meats and low-fat dairy. Good plant sources include nuts, seeds, beans and lentils. Health experts recommend spreading out your protein consumption throughout the day. Eating more protein at breakfast could also help decrease hunger and cravings later in the day. Keep in mind that protein shouldn't make up your entire meal; it should accompany fruits, vegetables and whole

grains. Most people get enough protein from whole foods, but protein supplements are popular alternatives, especially for vegans and lactose-intolerant individuals.

Benefits of Protein

Protein is a vital part of one's diet. As such, there are several benefits of protein, including the following:

- Builds muscle mass and strength
- Strengthens bones
- Aids in injury recovery
- Reduces hunger by keeping you full for long periods
- Forms essential enzymes, hormones and vitamins

Recognizing the multifaceted importance of protein underscores the need to incorporate protein sources into your diet to maintain optimal health.

Talk to your doctor if you have any questions about your diet or how to develop a balanced eating plan.

This article is intended for informational purposes only and is not intended to be exhaustive, nor should any discussion or opinions be construed as professional advice. Readers should contact a health professional for appropriate advice. © 2025 Zywave, Inc. All rights reserved.

A Daily 5-minute Walk Could Make a Difference

It's easy to feel overwhelmed by fitness trends or goals. While research shows that 11 minutes of moderate-to-vigorous exercise daily may lower your risk of cancer, cardiovascular disease or premature death, another health expert is praising the accessible exercise form of walking.

The National Jewish Health's director of cardiovascular prevention and wellness expressed that even a short amount of walking—just five minutes—has health benefits and supports future exercise goals. Walks improve the body's blood flow and boost creativity and productivity. Like any other exercise, walking also helps strengthen muscles and delivers oxygen to the brain and muscles.

How to Walk More Each Day

Fortunately, walking can easily be implemented into a routine. Consider the following tips for including more walking into your daily routine:

- **Make small goals.** For example, you could take a five-minute walk at lunch each day.

Doing so makes you more likely to succeed in maintaining a new walking habit.

- **Walk with friends.** This encourages you to keep the habit because you know others are counting on you, and it also keeps the walks from becoming monotonous.
- **Set reminders.** Decide when to walk during the day and set reminders. It's easy to forget to take a break when you get into your work.
- **Diversify your routine.** Change your walking routes to prevent boredom, or try walking at different speeds throughout your walk.
- **Listen to your body.** Don't be afraid to take time off or modify your routine. Pay attention to your body's signals and take care of yourself so you can maintain your new routine.

The key is to make movement a regular part of your day, even if it's a five-minute walk. Talk to your doctor and discuss what works best for you to learn more about creating an active routine.

Preparing for Tax-filing Season

Tax season is here, so if you haven't done so already, it's time to gather all the appropriate information you need to file your 2024 tax returns.

The federal tax return deadline is Tuesday, April 15, 2025.

However, due to federal disaster relief, millions of Americans have extensions this year. Taxpayers in Alabama, Florida, Georgia, North Carolina and South Carolina, and parts of Alaska, New Mexico, Tennessee, Virginia and West Virginia have until

May 1 to file their returns and pay taxes. The IRS also extended the deadline to Oct. 15 for victims of California wildfires.

Many people elect to file their tax returns electronically. This can be done in various ways, such as using tax preparation software or consulting a tax professional. If you are filing with a paper form, there are certain documents you must include. The documentation needed may vary based on your employment status over the past year. If you have questions about your tax-filing situation, consult with a tax professional.

Recipe of the Month

Grilled Chicken and Avocado Quinoa Pilaf

Makes: 4 servings

Ingredients

- 2 Tbsp. lemon juice
- ¼ cup fresh basil
- ¾ tsp. black pepper (divided)
- 1 avocado (cut into chunks)
- 1 Tbsp. olive oil (divided)
- ¼ tsp. salt
- 2 small boneless, skinless chicken breasts
- 1 large red bell pepper
- ½ medium onion (chopped)
- 1 clove garlic (minced)
- 3 cups water
- 3 tsp. sodium-free chicken bouillon
- 1 ½ cups red quinoa (uncooked and dry)

Nutritional Information

(per serving)

Total calories	460
Total fat	16 g
Protein	28 g
Sodium	240 mg
Carbohydrate	54 g
Dietary fiber	7 g
Saturated fat	2 g
Total sugars	3 g

Source: MyPlate

Preparations

1. Heat the grill.
2. Peel and cut the avocado into chunks; place them in a medium bowl.
3. Mix the lemon juice, basil and ½ tsp. black pepper. Drizzle over the avocado chunks, toss and set aside.
4. Cut the chicken breasts in half crosswise.
5. Mix ½ Tbsp. olive oil, salt and the remaining black pepper. Brush the mixture on the chicken and red bell pepper.
6. Grill the chicken and pepper until done. Set the chicken breasts aside. Cut the pepper into thin strips.
7. While the chicken and peppers are grilling, heat the remaining olive oil in a large pan. Add the garlic and onion, and cook until tender, about 5 minutes.
8. Add the water, bouillon and quinoa to the pan; bring to a boil, cover, reduce heat and simmer until liquid is absorbed and quinoa is cooked (about 15 to 20 minutes).
9. Place the quinoa pilaf in a large bowl and add the chicken, red peppers and avocado. Toss gently.



The Company encourages all employees to refer qualified job applicants for available jobs openings. Other than managers in the line of authority and all Human Resources personnel, all employees are eligible to receive employee referral awards. When making referrals, instruct the applicant to list the employee's name on their employment application as the referral source.

If the referral is hired and completes 1-3 months of service and the employee is still an employee of the Company, the employee is eligible to receive a monetary award.

The reward is currently a gross amount of up to \$1,500 for Automotive Technician Employee Referrals.

It will be paid as follows;

\$1,500	Master /ASE after 90 days
\$500	Line Tech after 60 Days
\$250	Apprentice / Express Tech after 30 days

*In the event that the referring employee is terminated, the payout will be discontinued

DORAL LINCOLN
9000 NW 12th St, Doral, FL 33172
786-522-5351

LINCOLN OF CUTLER BAY
11020 SW 186th St, Miami, FL 33157
786-857-5000

FORD OF KENDALL
15551 S Dixie Hwy, Miami, FL 33157
305-238-9211

Spring Clean Your Devices: Simple Tech Maintenance Tips

With the new DMS system, Tekion, and the rise of downloading documents to print quickly, it's important to keep your device organized to prevent slowdowns and avoid filling up your hard drive. Here are some simple steps you can follow to keep your computer running smoothly and your files well-organized:

Clear Out Unused Files

Why it matters: Files that you no longer need can take up valuable space on your computer, slowing it down over time. Cleaning out unused files is an easy way to improve system performance.

Best practices:

Important Files: If the document you've downloaded is important and you'd like to keep it, make sure to move it to your Documents folder in a well-labeled, descriptive folder. This helps you find it later and keeps your downloads folder tidy.

Temporary Files: If the file is just for temporary use (e.g., for printing), delete it once you've finished with it. To prevent files from piling up, set a weekly reminder to clean out your Downloads folder.



Spring Clean Your Devices: Simple Tech Maintenance Tips

Organize Your Files for Easy Access

Why it matters: An organized file structure makes it easier to find what you need when you need it. A messy, cluttered folder can lead to frustration and wasted time searching for documents.

How to do it:

- Create specific folders for different categories of work (e.g., "Invoices," "Reports," or "Projects") within your Documents folder.
- Use clear and descriptive file names, so it's easy to locate documents without having to open them.
- Regularly review and sort your files to ensure everything is in the right place.

Clean Your Desktop and Manage Open Files

Why it matters: A cluttered desktop can slow down your computer and make it hard to focus. Keeping your desktop tidy ensures your computer runs more efficiently and reduces distractions.

How to do it:

- Move files from your desktop to relevant folders in your Documents.
- If you have several documents open at once, consider closing those you no longer need to reduce system strain.
- Organize your desktop with only essential shortcuts or files that need to be accessed frequently.



By following these simple steps, you can keep your computer running smoothly, prevent unnecessary storage issues, and make it easier to find and manage your important files. If you need any further assistance with file organization, don't hesitate to reach out to our IT support team!

- Briskco IT

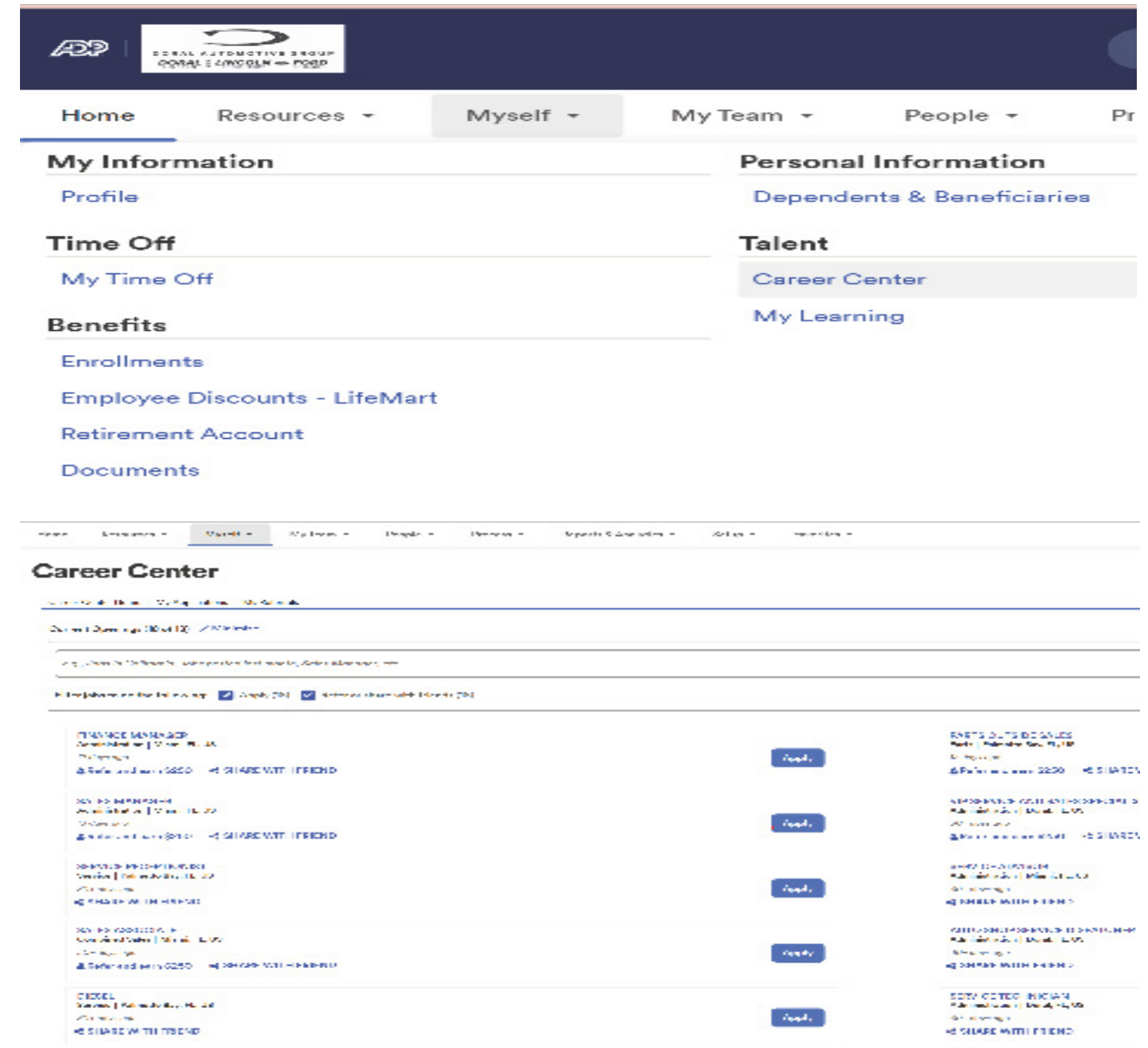
PHOTO GALLERY

Here are a few pictures of our amazing staff in action across our dealerships and events! From helping customers find their perfect vehicle to participating in community gatherings, our team is always dedicated and passionate about what they do.



Welcome to the Team!

Associates are encouraged to apply for and share any position within the organization. Also, you should notify your manager as well as the General manager to let them know you are interested in a posted position. Please note, you will need to meet the qualifications listed in each position.





March Babies are known for being active, imaginative, and curious. They may also be natural leaders and have a positive outlook. (Feb 19- March 20) will consider you a Pisces, said to be compassionate, creative, intuitive, and in tune with their own and others’ emotions. (March 21-April 19) you can go along with Aries horoscope , said to be bold, spontaneous, and courageous, with a competitive spirit. March encompasses Aquamarine and Bloodstone as its two birthstones. March’s two birthstones are very different when it comes to appear-ance, but they share a similar reputation for protecting one’s well-being. The aquamarine birthstone evokes the colors of the sea.

Sergio gomez	03/01	Rene Fernandez	03/05
Rafael Mendoza	03/07	Nicole Somoano	03/11
Francisco Ortega	03/19	Sylvia Lopez	03/24
Catherinine rodriguez-pollo	03/26	Richard Faustino	03/27
Cristofer Romero	03/28	Mark Thomas	03/31
Eddy Fajardo Diaz	03/31	Yorelvis Rodriguez	03/31

Let’s Celebrate!



Happy Work Anniversary! Your dedication, hard work, and commitment have been truly invaluable. Over the years, you have made a lasting impact with your contributions, teamwork, and passion for excellence. We appreciate everything you do and celebrate this milestone with you. Wishing you continued success, growth, and many more achievements ahead. Congratulations!

Pablo Correa	16 Years	Able Eiranova	16 Years
Dahianna Castillo	13 Years	James Gonzalez	13 Years
Raul Eusebio	9 Years	Bibiana Calderon	7 Years
Alejandro Alvarez	7 Years	Naomi Abreu	6 Years
Abdiel suarez	4 years	Alexander Larrea	2 Years
Davis Brito	2 Years	Terry Pineda	2 Years
Luivian Silva Matos	2 Years	Ernesto Moreno	2 Years
Robert Sickman	2 Years	Keiyeli Omana Urbina	1 Year
Sergio Lescaille	1 Year	Nicole Somano	1 Year
Carlos Labrada Vega	1 Year		

Congratulations!

We are Miami!

Team, your dedication, hard work, and commitment are the driving forces behind our success, and together, there's nothing we can't achieve! Let's keep pushing forward with passion, embracing challenges as opportunities, and supporting one another every step of the way—because when we work as one, we make greatness happen!

