

The Importance of a Primary Care Physician

Many wonder when your insurance allows you to see any specialist you want, why have a Primary Care Physician (PCP)?

If you are healthy, why get regular checkups?

I'm reminded of the stories my father told me of his PCP growing up. This small town doctor delivered my father and named him when he didn't approve of the name my grandmother had chosen. He was the person they went to after my father and his brothers had sports injuries. He tended to my grandparents when they were sick. He was the person they always turned to for their healthcare needs. This is what a PCP, Primary Care Doctor, can do for you.

We are the Family Medicine and Internal Medicine specialists. Our purpose is to be your first stop for your healthcare needs, besides emergencies. We are here to get to know you personally and work with you for your health care goals. We are here to guide you and advocate for you.

We can help treat a wide array of illnesses, both acute and chronic. Many people frequent urgent cares or even emergency rooms because they don't have a PCP to take care of routine illnesses. We can help with that and help keep your medical bills low by guiding you to the appropriate care.





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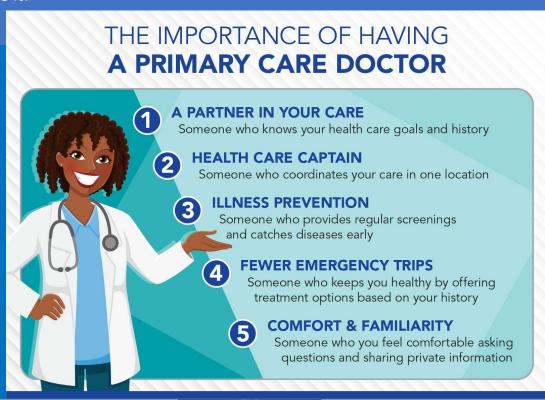


If you are healthy, we are here to help you stay healthy. Routine health exams are important for your overall health to screen for any underlying conditions, review your family history as it pertains to your future and your health, and guide you on appropriate immunizations.

We are here to get to know you, your needs, and respect your goals regarding your health. We want you to find the right PCP for you. Someone with whom you feel comfortable and safe. It is our mission to help each one of our patients feel this way.

We are who you can turn to when you don't know where to go for your health.

My father says a prayer every time he passes the resting place of his doctor; the PCP who took care of him and even named him. Let us have this type of relationship with you. We're ready, and you deserve it.



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## **QPIC Corner**

Colon Cancer Awareness Month





A healthcare partnership between





# Saturday Colonoscopies

Call (210) 268-1698 or email Gayatri.Mehta@healthtexas.org



Colorectal cancer is the #2
leading cause of cancer
deaths among men & women
in the U.S.



One in 20 Americans will be diagnosed with colon cancer during their lifetime.



Over 75 percent of colon & rectal cancers happen to people with no known risk factors.



Over 60% of deaths from colorectal cancer could be avoided with screening.



1 in 3 adults aged 50-75 are NOT up-to-date with recommended colorectal cancer screening.



Colon cancer affects men & women equally.

### Healthy Corner Recipe

Chicken Parm Stuffed Peppers

https://www.delish.com/cooking/recipe-ideas/recipes/a51054/chicken-parm-stuffed-peppers-recipe/

**Lindsay Funston, Delish** 

Prep: 10 Min, Cook 1 hour 4 servings

### Ingredients:

3 c. shredded mozzarella, divided

½ c. freshly grated Parmesan, plus more for serving

3 cloves garlic, minced

11/2c. Marinara

1 tbsp. freshly chopped parsley, plus more for garnish

Pinch of crushed red pepper flakes

Kosher salt

Freshly ground black pepper

12 oz. fresh or frozen breaded chicken, cooked according

To package instructions and diced

4 bell peppers, halved and seeded

½ c. Swanson Chicken broth



### Directions:

- 1. Preheat oven to 400°. In a large bowl, combine 2 cups mozzarella, parmesan, garlic, marinara, parsley, and red pepper flakes, and season with salt and pepper.
- 2. Stir until combined, then gently fold in chicken.
- 3. Spoon mixture into halved bell peppers and sprinkle with remaining 1 cup mozzarella.
- 4. Pour chicken broth into baking dish (to help the peppers steam) and cover with foil.
- 5. Bake until peppers are tender, 55 minutes to 1 hour.
- 6. Uncover and broil for 2 minutes.
- 7. Garnish with parsley and more parmesan before serving.

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