



NEWSLETTER DALLAS HOUSING AUTHORITY

Happy
*Birth*day

MASON, ELISE, SHANTRICE,
GISELLE, MYESHA, GAYLE R.
SHARLOTTE, SIERA MONEE
LAYLAH, BRY'A, DANNY
SHEILA, Eddie, CHAUNCEY,
DOUGLAS, LAWANDA,
ARQUEILLA
DESTIN, CAROLYN

2025
GAHRA
SCHOLARSHIP
PROGRAM

The Scholarship Program is accepting
High School and Adult
Scholarship Applications

December 2, 2024 ~ February 28, 2025
AVAILABLE IN LEASING OFFICE

"What Home Means to Me"
2025 Poster Contest



*Pick up those art supplies and show us what
home means to you!!*

*You have a chance to win at state and national
levels!*

Categories:

Elementary (K-5th grade)

Middle (6th- 8th grade)

High (9th - 12th grade)

*ALL First, Second, and Third place winners
will continue on to the regional level
for the chance to compete
at the National level!*

*All submissions
must be turned in by March 31, 2025.
All rules, regulations,
and entry forms are attached!*

*For more information contact your
local Housing Authority!!!!*

IMPORTANT DATES

2/14 HAPPY VALENTINES DAY

2/17-2/21- PCS WINTER BREAK



MONTHLY RECIPE



Marry Me Chicken Pasta Recipe

Ingredients List for Marry Me Chicken Pasta

- 8 oz dried pasta of choice (half standard box)
- 1 Tablespoon olive oil
- ½ cup onion, finely chopped
- 3-4 cloves garlic, minced
- 1 Tablespoon butter
- 1 pound chicken breasts, cut into bite-size pieces
- ½ teaspoon EACH Italian seasoning, smoked paprika, red pepper flakes, garlic powder, salt, pepper
- 1 cup heavy cream
- ½ cup Parmesan cheese, grated
- ½ cup sun-dried tomatoes, chopped
- Basil leaves for garnish

- 1. Boil the Pasta:**
 - Use a large pot and generously salt the water to enhance the pasta's flavor.
 - Cook the pasta until it's al dente, meaning it's tender but still firm to the bite.
 - Don't forget to reserve some pasta water before draining; this will help in making the sauce creamy.
- 2. Sauté the Aromatics:**
 - Heat olive oil in a large pan and add the chopped onions.
 - Cook until the onions are soft and translucent, which usually takes about 2-3 minutes.
 - Add the minced garlic and butter, sautéing just until the garlic is fragrant (around 30 seconds).
- 3. Cook the Chicken:**
 - Add the bite-sized chicken pieces to the pan.
 - Season the chicken with Italian seasoning, smoked paprika, red pepper flakes, garlic powder, salt, and pepper.
 - Cook until the chicken is browned and thoroughly cooked, usually taking 3-5 minutes.
- 4. Make the Creamy Sauce:**
 - Pour in the heavy cream and reserved pasta water.
 - Add the grated Parmesan cheese and chopped sun-dried tomatoes.
 - Simmer the sauce for a few minutes until it thickens to your desired consistency.
- 5. Combine and Finish:**
 - Toss the cooked pasta into the sauce, mixing well to coat every strand.
 - Garnish with fresh basil leaves for a burst of color and flavor.
 - Serve immediately, ensuring every bite is hot and delicious.