

SPRING IS IN THE AIR

MARCH NEWSLETTER DALLAS HOUSING AUTHORITY

Happy
Birthday

ABBOTT, KADIN
AUSTIN, JORDAN
BROCK, JAKAYLA
CHAUDHARY, MUNAWER
COLLINS, SARAH E.
FRANCISCO, GUSSIE M.
Glass, Linda P.
GREEN, TRINITY
KELLEY, ANIYAH
KING, FAITH
KING, AYANNA
LITTLE, TERRANCE
MEADOWS, BRENDA G.
NEWSOME, TERESA D.
OVALLES, MARIA E.
PELAEZ, STEPHANIE
RHODES, KAIN
SEALY, ZINDZISWA
SMITH, SERENITY
TILLMAN, JALIA
TOLEDO, PATRICIA E.
TREVINO, KHALEESIA
TURNER, SHANYAH
VAUGHN, KATHERINE
WALLACE, ARIA
WILSON, THELMA R.
WOODS, LOMAS



"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

3/7-DLD/TEACHER WORK DAY

3/10 & 11- 2HR EARLY RELEASE CONF



Monthly Recipe

Creating Perfect Cheesy Garlic Chicken Wraps



Essential Ingredients

- **Chicken breasts:** Choose plump, evenly sized pieces for consistent cooking. Pat them dry before seasoning for better browning.
- **Flour tortillas:** Look for large, fresh ones that feel pliable. The fresher the tortilla, the better it wraps.
- **Cheese blend:** Mix sharp cheddar for flavor and mozzarella for that perfect melty stretch.
- **Garlic powder:** Fresh garlic can burn, so powder gives reliable flavor.
- **Seasonings:** A blend of onion powder, paprika, salt, and pepper creates depth.
- **Creamy garlic sauce:** Adds moisture and brings all flavors together.

Chicken Preparation:

Start by dicing chicken into uniform, bite-sized pieces - about 1/2 inch cubes work best. In a mixing bowl, toss them with olive oil and seasonings. Make sure every piece gets evenly coated. Let them sit for 5 minutes to absorb the flavors while you prep other ingredients.

Cooking The Chicken:

Heat your pan over medium heat until hot but not smoking. Add the seasoned chicken in a single layer - don't crowd the pan, work in batches if needed. Let each piece develop a golden crust before stirring, about 3 minutes per side. The chicken should be just cooked through but still juicy.

Wrap Assembly:

Warm your tortillas slightly to make them more pliable. Spread each with a generous layer of garlic sauce, leaving a border around the edges. Layer your freshly cooked chicken down the center, then sprinkle both kinds of cheese evenly over the top.

Perfect Folding Technique:

Pull the bottom edge up over the filling, then fold in both sides. Roll tightly from the bottom up, tucking in the sides as you go. A tight roll prevents filling from falling out during cooking.

Final Crisping:

Return your wrapped tortillas to the pan over medium-low heat. Press gently with a spatula to help seal the edges. Cook until golden brown and crispy on each side, about 2-3 minutes per side. The cheese should be completely melted