

MONTHLY

The Midland Cheerleaders outdid themselves with their cheers and led the crowd in shouting encouragement and supporting the Blue and Gold teams at the Student/Parent Spectate event on January 24th!



2, 4, 6, 8, who do we appreciate?



Give me a "M", Give me a "I", Give me a "D", Give me a "L", Give me an "A", Give me an "N", Give me a "D", what does that spell?

MIDLAND!







The January Social Skill theme was:

Expressing Your Feelings

Congratulations to our Students of the Month!

212 - Luca 217 - Holden 218 - Connor 219 - Julia 220 - Carlo



The February Social Skills will be:

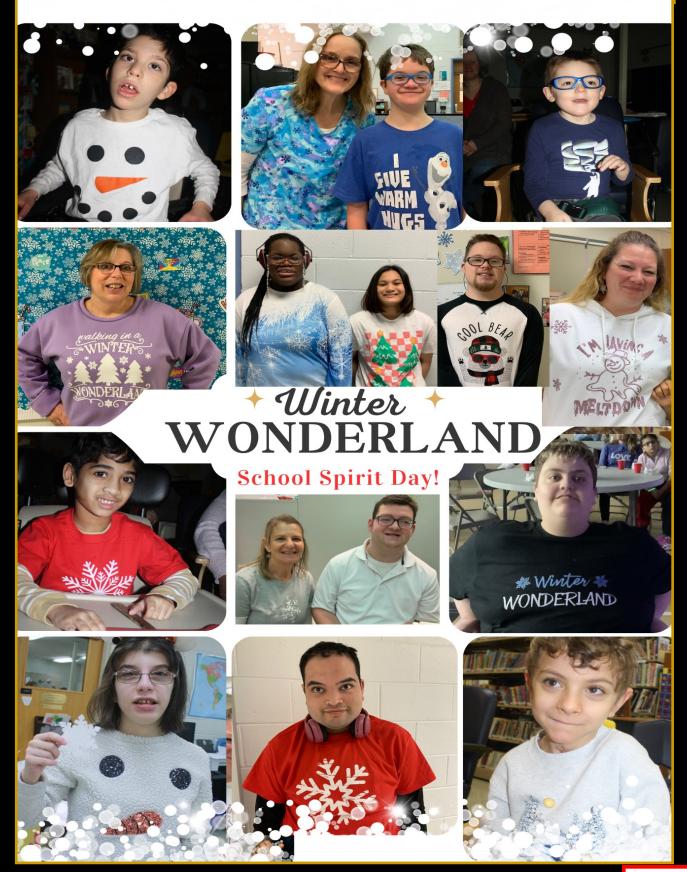
Caring about Yourself & Others (Self-Esteem & Empathy)

Make the day you were born a day that is as special as you are and may all of your birthday wishes come true!



School Spirit Day!

You felt like you were in a Winter Wonderland on January 26th when the students and staff arrived at school wearing a winter theme attire. It may be cold outside but it warms our hearts to see so many participate in this School Spirit Day!





STOP STRESS IN ITS TRACKS

Everybody gets stressed sometimes. Do you have a plan for the next time your mental pedal is to the metal? Click the link below to try these tips to get out of stress fast.



February



Southwest Slow Cooker Chicken

SERVES 6

Ingredients

- · 2 teaspoon chili powder
- 1 teaspoon cumin
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- •1/2 teaspoon paprika
- 1/2 teaspoon black pepper
- 1/4 teaspoon oregano

- · 1 cup low-sodium chicken broth
- 1/4-1/2 teaspoon cayenne pepper (optional and variable depending on how spicy you like your chicken!)
- 1 lb. boneless, skinless chicken breasts or tenderloins (all visible fat discarded)
- 14.5 oz. canned, no-salt-added, diced tomatoes (undrained)
- 1-3 oz. canned green chiles

Directions

In a small bowl, stir together chili powder, cumin, garlic powder, onion powder, paprika, oregano and cayenne pepper (optional).

Place chicken in slow cooker and sprinkle half of seasoning mixture over chicken. Flip with a fork and sprinkle other half of seasoning mixture over chicken.

Pour tomatoes, chiles and chicken broth over the chicken in the slow cooker.

Cover and cook over low setting for 8-10 hours, or over high setting for 3-4 hours. Chicken may break apart easily with fork once cooked.

Tip: This chicken is flavorful and extremely versatile; serve as a salad over a bed of lettuce, use for tacos or sandwich meat on a whole wheat tortilla or bun.

Nutritional Facts

Calories	113	Cholesterol	48 mg
Total Fat	2.09	Sodium	288 mg
Saturated Fat	0.5 9	Total Carbohydrate	5 9
Trans Fat	0.09	Dietary Fiber	19
Polyunsaturated Fat	0.5 g	Sugars	2.7 g
Monounsaturated Fat	0.5 g	Protein	17 g

62022 American Heart Association, Inc., a 501(c)(3) not-for-profit. All rights reserved. Unauthorized use prohibited.

February Calendar

