



Sonia E. Amin

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# Between FRIENDS

26+ Years of Real Estate experience.

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**I**f you're thinking about buying or selling a home, it's time to spring into action! Call me today to discuss the current market trends.

**A**re you in the market to sell your home? Close with confidence by adding an Old Republic home warranty to your transaction. Seller's Coverage protects your property should a major system or appliance fail and require repair or replacement while it's on the market. At close, the warranty seamlessly rolls over to the Buyer's Plan, protecting the home buyer against potential issues after the sale. A home warranty offers budget protection from the high cost of home repairs and peace of mind for both the home seller and buyer!

## OLD REPUBLIC HOME PROTECTION

We keep your home systems and appliances running smoothly



People Helping People  
Visit [orhp.com](http://orhp.com) or talk to your real estate professional to learn more

**K**now anyone who's considering buying or selling a home? Let me help! With my guidance, they'll have peace of mind knowing their real estate transaction is in good hands.



## Health & Safety

### Internet Safety Guide

**W**here can you go to do all your shopping, connect with friends and family, and complete a day of work? The internet, of course! But with the convenience of having the world at your fingertips comes the threat of a cyber-attack. Here are a few ways to stay safe online.

**Password protection** – Avoid using passwords containing personal information like names, birthdates, and addresses. Change passwords often, and do not use the same password for multiple websites.

**Post with caution** – Be mindful of what you post on social media. If you don't want your family or employer to see it, it's best to write that information in your journal.

**Secure your connection** – Using a public Wi-Fi connection makes you vulnerable to hackers. If you cannot confirm your device's security, wait for a better time to connect. Further your protection by using a virtual private network (VPN).

**Stay updated** – Always use the most current, up-to-date version of anti-virus software. The same rule applies to your device operating systems and applications.

Become an expert on internet safety by doing your own research. There are many products designed to keep your information safe and out of the hands of criminals.



## Helpful Hints

### Building Self-confidence

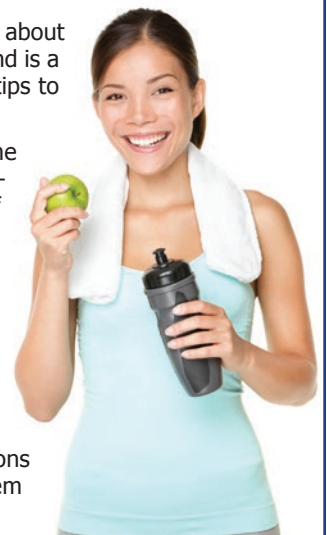
**I**s there something holding you back from feeling great about your life? Your poise can affect how others see you and is a reflection of how you see yourself. Check out these tips to help you build self-confidence.

**Treat yourself as you treat others.** If your friend came to you feeling low about themselves, you would likely assure them of how great they are. So why not treat yourself with the same kindness?

**Accept compliments.** Next time someone gives you a compliment, take some time to appreciate what you have to offer.

**Make health a priority.** Taking care of your body means feeling better about yourself. Eat healthy and exercise consistently to boost your mood.

**When in doubt, write it out.** Jot a few positive affirmations about how awesome you are on sticky notes and place them around your home to help brighten your day.



## Savor the Flavor

## French Onion Soup-Style Chicken

**3 Tbsp. extra-virgin olive oil, divided**  
**1 large onion, halved and thinly sliced**  
**2 tsp. fresh thyme, chopped**  
**¼-½ tsp. salt**  
**¼ tsp. freshly ground black pepper**  
**2 cloves garlic, minced**  
**1 ¾ lb. boneless, skinless chicken breasts, cut into 1" pieces**  
**1 ½ tsp fresh oregano, minced**  
**2 Tbsp. all-purpose flour**  
**1 ½ c. beef broth**  
**1 c. shredded Gruyère cheese**  
**Freshly chopped parsley, for garnish (optional)**

Using a large skillet, heat 2 Tbsp. olive oil over medium heat. Stir in onions. Add in thyme, salt, and pepper. Reduce heat and stir until onions caramelize. Add garlic and simmer for another minute or two. Remove from heat and empty mixture into a bowl. Set aside.

Using a large mixing bowl, combine flour with oregano, salt and pepper. Dredge the chicken in flour mixture. Add remaining oil to the skillet and heat to medium-high. Cook chicken for approximately 8 minutes, or until golden.

Add the caramelized onion mixture and beef broth to the skillet and bring to a boil. Simmer on medium-low for approximately 10 minutes, or until the broth is reduced and the chicken is cooked through.

Top with Gruyère cheese and cover for a few minutes. Simmer until the cheese is melted. Garnish with parsley and serve immediately.



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## Household Tips: Spring Home Maintenance Checklist

**T**he birds are chirping, the bees are buzzing, and spring is in the air. The arrival of spring means it's time to prepare your home for the change of seasons. Check out the maintenance checklist below to get your home ready for spring.

- ☐ Remove the winter debris from your rain gutters. Install gutter guards to keep them clear for the rainy season ahead.
- ☐ Winter debris can also accumulate on your A/C condenser. Remove any sticks or leaves collected on the outside to ensure your system runs smoothly. If necessary, call in a professional to do the cleaning.
- ☐ Clean the exterior of your home. Soapy water and a scrubbing brush should do the trick. If your home has two or more stories, it's best to hire a contractor to do the dirty work.
- ☐ Show your deck some love by cleaning and removing any gunk from between the boards. There are also a variety of deck cleaning products available to liven up any stained or faded boards.
- ☐ Take a close look at the caulking around your windows and reseal any cracks that occurred over winter.
- ☐ Inspect your roof for loose shingles or tiles and make repairs right away.

