



The Sahni Review

The latest news, views, and announcements

*“If everyone is moving forward together,
then success takes care of itself.”*

INSIDE

Funnies

Get your monthly giggle and keep those smiles going all month long!

Sahni's Star Employee

See who is shining bright at Sahni

Recipe of the Month

Tex-Mex Grain Bowl

Sahni Newsletter

Corporate Team meeting overview as well as department meeting notes

Important Days to Note

Upcoming Birthdays, Anniversaries, and other holidays of the month.

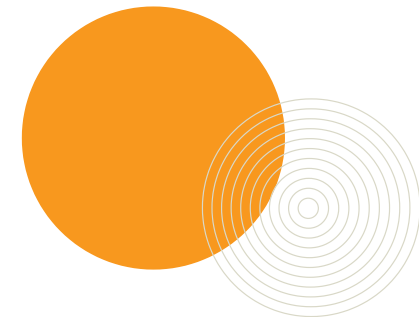
The Funnies...





Recognizing Excellence: Sahni Enterprises Star Employee of the Month

We are thrilled to announce that Carolyn McCann has been selected as Sahni's Star Employee of the Month. She has consistently demonstrated exceptional dedication, professionalism, and a commitment to excellence that sets a high standard for the entire team. Carolyn's innovative approach and unwavering work ethic have significantly contributed to our company's success.



Please join us in congratulating
Carolyn McCann
on this well-deserved recognition!

Recipe of the month: Tex-Mex Grain Bowl



Ingredients:

- 1 lb. carrots, peeled and cut into 1/2-inch pieces
- 1 lb. parsnips, peeled and cut into 1/2-inch pieces
- 4 Tbsp. vegetable oil
- 1 1/2 tsp. ground cumin
- 1 tsp. chili powder
- 1 1/4 tsp. kosher salt, plus more to taste
- 1/4 tsp. black pepper, plus more to taste
- 4 c. thinly sliced red cabbage
- 3 limes
- 1 1/2 c. quinoa
- 1 c. fresh cilantro, chopped, plus more for topping
- 1 small onion, chopped
- 1 15-ounce can pinto beans, drained and rinsed
- 2 small avocados, sliced
- Salsa, pickled jalapeños and crumbled Cotija cheese, for topping

Instructions:

Preheat the oven to 425°. Toss the carrots, parsnips, 2 tablespoons vegetable oil, the cumin, chili powder, 1 teaspoon salt and a few grinds of pepper on a rimmed baking sheet until well coated. Roast, stirring a few times, until tender and lightly browned, 25 to 30 minutes. Meanwhile, add the cabbage to a medium bowl and squeeze 1 tablespoon lime juice over it. Add 1 tablespoon vegetable oil and 1/4 teaspoon each salt and pepper, toss and set aside to soften. Cook the quinoa as the label directs. Remove from the heat and fluff with a fork. Stir in the zest and juice of 1 lime and the cilantro. Heat the remaining 1 tablespoon vegetable oil in a medium skillet over medium-high heat. Add the onion and a pinch of salt and pepper. Cook, stirring, until softened, about 8 minutes. Stir in the pinto beans. Cook until warmed through, about 2 minutes. Divide the quinoa among bowls and top with the roasted veggies, bean mixture, cabbage and avocado. Top with salsa, pickled jalapeños, Cotija and more cilantro. Serve with lime wedges.

Meeting Review and Notes

Welcome **Josiah** to Sahni! Josiah joined the company this past week and will be taking on the position of Warehouse Associate. Josiah has a lot of experience in warehousing and fulfillment.

Important Days to note...

Happy Birthday!

Jessica McCann – September 22nd

Winnie Sahni – September 28th

Monthly Observances in September 2024

Labor Day – 9/2

Patriot Day – 9/11/2024

Sales and Operations – Jay Pabla / Rishi Bhardwaj: Jay and Rishi made some good strides in visiting the customers last month and will continue to do so. Gary and Rishi plan on going to the Canton Fair in China

Retail / Corp Business – Carolyn McCann: USPS is finally taking off with finalization of the products and product box artwork, OEM opportunity with P3 Industrial for a custom PK-110 hanging scale, Cesar Marin our content creator from Cultivating Wisdom will be visiting the office soon to make more content showcasing our office, personnel and warehouse.

Warehouse - Brian McCann: Inventory control and organization is a must, we can control the quality of our product with the quality of our inventory, shipping, and overall organization. Keep tobacco room clean and organized at all times.

“You gain strength, courage, and confidence by every experience in which you really stop to look fear in the face.”

-Eleanor Roosevelt