



The Sahni Review

The latest news, views, and announcements

"This is how we do service" - Gary Sahni

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Funnies

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

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Important Days to Note

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

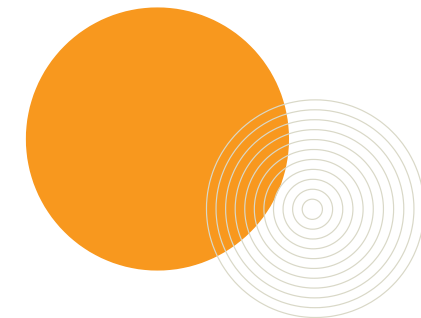


The Funnies...



Recognizing Excellence: Sahni Enterprises Star Employee of the Month

We are thrilled to announce that Jessica 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. Jessica's innovative approach and unwavering work ethic have significantly contributed to our company's success.



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

Recipe of the month: Chicken Makhani



Ingredients:

- 2 tablespoons peanut oil, divided
- 1 shallot, finely chopped
- ¼ white onion, chopped
- 2 tablespoons butter
- 1 tablespoon ginger garlic paste
- 2 teaspoons lemon juice
- 2 teaspoons garam masala, divided
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- 1 bay leaf
- 1 cup tomato puree
- 1 cup half-and-half
- ¼ cup plain yogurt
- 1 pinch salt and ground black pepper to taste
- 1-pound boneless, skinless chicken thighs, cut into bite-size pieces
- ¼ teaspoon cayenne pepper, or to taste
- 1 tablespoon cornstarch
- ¼ cup water

Instructions:

1. Heat 1 tablespoon oil in a large saucepan over medium-high heat. Sauté shallot and onion until soft and translucent, about 5 minutes.
2. Stir in butter, ginger-garlic paste, lemon juice, 1 teaspoon garam masala, chili powder, cumin, and bay leaf. Cook and stir for 1 minute. Add tomato sauce, and cook for 2 minutes, continuing to frequently stir.
3. Stir in half-and-half and yogurt. Reduce heat to low, and simmer for 10 minutes, frequently stirring. Season with salt and pepper. Remove from heat and set aside.
4. Heat remaining 1 tablespoon oil in a large heavy skillet over medium heat. Cook chicken until lightly browned, about 10 minutes.
5. Reduce heat, and season with remaining 1 teaspoon garam masala and cayenne. Stir in a few spoonfuls of sauce, and simmer until liquid has reduced, and chicken is no longer pink. Add cooked chicken into sauce and stir together.
6. Dissolve cornstarch into water, then mix into the sauce. Cook for 5 to 10 minutes, or until thickened.
7. Serve over rice with naan.

Meeting Review and Notes

Welcome **Sakshi Meena** to Sahni! Sakshi has many years of experience in Graphic Design with a Bachelor of Design from the National Institute of Fashion Technology. Her CV is impressive with working with companies such as Vogue as a Visual Designer. Sakshi is based in Jaipur, India.

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.

Sales and Operations – Jay Pabla / Rishi Bhardwaj: Jay and Rishi will soon be traveling to meet up with local wholesalers and smokeshops. We are also looking for “Road-runners” to kick off a nation wide sales campaign.

Retail / Corp Business – Carolyn McCann: Live IG interview coming up soon, Mr. Checkout promising leads, Greenlane possible sales potential, Baggies website work ongoing but looking really good. More marketing with emailers and social media.

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.

Important Days to note...

Happy Birthday!

Look out for updates for September birthdays!

Upcoming Observances

Sahni will be closed on September 2nd in observance of Labor Day.

Labor Day celebration cook-out on August 30th.

We are looking for volunteer cooks! Please sign up with Lolly if you can volunteer to cook and also for our potluck.

“All great achievements require time.”

-MAYA ANGELOUE