



# eat

THE ACME WIDGET COMPANY  
EMPLOYEE COOKBOOK

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*EMPLOYEE COOKBOOK*

*Dedication*

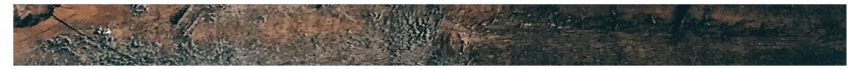
To all our devoted employees that make use who we are. Without your effort, your devotion and your hard work, the company would not be where it is today. Thank you for sharing your recipes with the team to help make this book truly a celebration of the diversity of our people, and the incredible food stories they all have to share.

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## FROM OUR CORPORATE TEAM



# GUACAMOLE

Submitted by: Lucius Rodriguez

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**Yield:** 6 servings

**4 ripe avocados, sliced in half, pitted and peeled 1/3 cup finely diced red onion 1 tomato, seeds removed and diced 1 cup loosely packed cilantro, roughly chopped 1 tbsp lime juice 1 tsp salt 1/2 tsp pepper Tortilla chips, to serve**

1. Mash avocados in a large bowl with a fork. Mix with red onions, tomatoes, cilantro, lime juice, salt and pepper. Serve with tortilla chips.

# BUFFALO CHICKEN DIP

Submitted by: Mimi Pirante

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**Yield:** one party

**2 cups cooked shredded chicken 1 (8 oz) pkg cream cheese, at room temperature 1/2 cup ranch dressing 1/2 cup hot sauce 1 cup shredded cheddar cheese Crackers, to serve Sliced vegetables, to serve (cucumber, peppers, carrots, broccoli)**

1. Preheat oven to 350F. 2. In a large bowl combine shredded chicken, cream cheese, ranch dressing, hot sauce and cheddar cheese. Mix well to combine. Scrape mixture into a 9" glass pie dish or equal sized oven-proof container. 3. Place in oven for 20 mins or until bubbling and golden. Serve with crackers, tortilla chips or sliced vegetables.

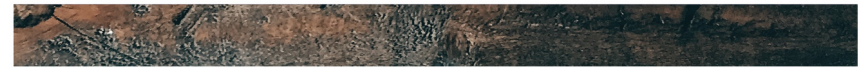
# SPICY CHICKEN LETTUCE WRAPS

Submitted by: Hanna Montenaro

Yield: 6 servings

**Ingredients** 1 lb ground chicken juice of 1 lime 1 1/2 tbsp fish sauce 1 tbsp soy sauce 1 tbsp sugar 2 garlic cloves, chopped 1" piece of lemon grass, chopped (or if you find it frozen, 2 tsp) 1" piece of ginger, chopped or grated 2 tsp vegetable oil 1/4 c chopped cilantro 4-6 mint leaves, chopped 1-2 chopped thai chilis (optional) **For the garnish:** lime wedges large leaf lettuce, like boston, or leaf lettuce diced or sliced cucumber (1/2) diced or sliced red peppers sliced chili peppers hoisin sauce sriracha mint leaves coriander leaves chopped peanuts (optional)

**Preparation Instructions** Heat oil in a large frying pan or wok. Don't let it smoke. Add ginger, garlic and lemon grass, and cook 2 minutes, stirring so it doesn't brown. Add chicken and brown (about 7-10 minutes). Add fish sauce, lime juice, sugar and soy sauce. Cook an additional 1-2 minutes to make sure chicken is cooked throughout. Remove from heat and stir in cilantro and mint. To serve, arrange leaves and vegetables on a platter. Use one large leaf, add sauces (hoisin and sriracha), 1 large scoop of chicken, top with cucumber, peppers, herbs and chopped peanuts. Roll as best you can, and enjoy!



## FROM OUR WAREHOUSE TEAM



## JERK CHICKEN- BBQ

Submitted by: Sarah Anglosan

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**Yield:** Enough for two chickens

**1 medium onion, coarsely chopped 3 medium scallions, chopped 2 Scotch bonnet chiles, chopped 2 garlic cloves, chopped 1 tablespoon five-spice powder 1 tablespoon allspice berries, coarsely ground 1 tablespoon coarsely ground pepper 1 teaspoon dried thyme, crumbled 1 teaspoon freshly grated nutmeg 1 teaspoon salt 1/2 cup soy sauce 1 tablespoon vegetable oil Two 3 1/2- to 4-pound chickens, quartered**

**Step 1** In a food processor, combine the onion, scallions, chiles, garlic, five-spice powder, allspice, pepper, thyme, nutmeg and salt; process to a coarse paste. With the machine on, add the the soy sauce and oil in a steady stream. Pour the marinade into a large, shallow dish, add the chicken and turn to coat. Cover and refrigerate overnight. Bring the chicken to room temperature before proceeding. **Step 2** Light a grill. Grill the chicken over a medium-hot fire, turning occasionally, until well browned and cooked through, 35 to 40 minutes. (Cover the grill for a smokier flavor.) Transfer the chicken to a platter and serve.

There has never been a better Jerk chicken recipe. This one comes directly from cousin Tasha, who swears it was her grandmothers secret. Secret's out of the bag now! The secret is to cook this over a wood fire if you can get your hands on it. Also keep the chicken away from direct flame so it doesn't burn on the inside before it has a chance to cook through.

## BEST PHILIPPINO CURRY

Submitted by: Virginie Martocq

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**Yield:** 8-10 servings

**1 lb. chicken cut into serving pieces 1 lb. pork belly cubed 1 piece Knorr Pork Cube 1 piece potato cubed 1 piece red bell pepper sliced 1 piece green bell pepper sliced 1 1/2 tablespoons curry powder 3/4 cup green peas frozen 1 piece onion chopped 4 cloves garlic chopped 1 thumb ginger minced 2 cups coconut milk 3/4 cup water as needed Patis and ground black pepper to taste 4 tablespoons cooking oil**

Heat oil in a coking pot. Pan-fry potato for 1 minute per side. Remove from the pot and place in a clean plate. Pan-fry chicken for 1 to 1 1/2 minute per side. Remove and set aside. Using the remaining oil, saute onion, garlic, and ginger. Once the onion softens, add pork. Cook until outer part turns light brown. Pour-in coconut milk. Let boil. Add Knorr Pork Cube. Stir. Cover the pot and boil pork using low to medium heat until tender. Add water as needed. Put the pan-fried chicken into the pot. Cook for 15 to 18 minutes. Add pan-fried potato, bell peppers, and green peas. Cook for 5 minutes. Season with patis and ground black pepper. Transfer to a serving plate. Serve.