

TASTE × INGREDIENTS



RECIPE BOOK VOL. 1

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FOREWORD

Mark Rickmeier, CEO at TXI

Food has always been an important part of TXI culture, both in shaping our employee experience as well as our client portfolio.

In the pre-pandemic years, we designed our physical office space around our custom kitchen and the food experience from our private chef. In 2012, we designed [Chicago's "best smelling office"](#) when we purposely dedicated a large part of the floor plan to create a commercial grade kitchen, complete with the ovens, duct work, and preparation space for our private chef to work. This created an intentional kind of collision space, where members of our team could break away from their desks and connect as they broke bread and ate together. Clients would come in to visit around lunch time, team members could eat with and connect with members from other projects, and we could celebrate each person's anniversaries and birthdays with special meals.

In the earliest days of our company, we helped [local Chicago businesses scale their food operations](#) to sell spices worldwide. Over time as our team grew, and our capabilities scaled as well, so did our clients. We moved from helping local Chicago favorites to [tackle innovation and sustainability with food industry leaders like Ocean Spray and Tyson Foods](#).

Collectively as we learned more about diversity, equity and inclusion, we got more involved in community work in Chicago, focusing on equity as a core tenet in creating a just and sustainable food system. In 2022, [we won a design award for our design team's role in Food Navigator project](#), which sought to co-create ways to steward the use of shared community knowledge in communities with the greatest food inequities. We facilitated co-design workshops with growers, food producers, policymakers, advocates, organizers, youth growers, small food business owners, and distributors - all with the vision of co-creating an equitable Chicago region food ecosystem.

As our company has evolved into a remote organization with distributed team members in multiple locations, we still find ways to connect with food and the stories behind our favorite meals. These recipes and stories can tell us more about each other, where we come from, and the lived experiences that shape our unique perspectives. And the more diverse our team becomes, the greater the variety in our recipe collection.

Enjoy the stories and recipes we've collected from team members, partners and clients of TXI. We hope it gives you inspiration to make something new, invite people over for a shared meal, and spare some conversation.



LETTER FROM CHEF

Mark Estabrook, Talent Engagement at TXI

Welcome to the flavorful world of TXI, where we believe in the magical powers of food.

It's more than just sustenance — food is a time machine that transports us to cherished moments, evoking emotions that words can't capture. With a rich history of bringing people together, our traditions of hospitality have shaped the essence of TXI. In this cookbook, you'll discover a tapestry of flavors, emotions, and poignant memories.

These recipes celebrate the fusion of cultures and the diversity within our community, from Tex-Mex treasure to heartwarming Brazilian comfort foods. This collection is a testament to our commitment to connection, belonging, and the enduring impact of a simple meal. So come, join our culinary family, embrace the stories, and let these dishes nourish your soul, fill your heart with warmth, and remind you of the power of food to forge lasting connections.

Bon appétit and welcome to our culinary family.

With warmth and gratitude,
Chefstabrook and the TXI family

ANTONIO GARCIA

CHIEF STRATEGY & INNOVATION OFFICER AT TXI

"So much love and care in every bite."

A family's love is unconditional and incomparable, and in Puerto Rico, that love is often expressed through cooking. Antonio recounts his abuela making homemade alcapurrias for him. It is an act of love that requires a lot of time and effort. Alcapurrias are a traditional Puerto Rican fritter with dough made from plantains and root vegetables native to the island. The dough is stuffed with savory picadillo and deep-fried to perfection.

The preparation itself can take hours, but the labor of love is always worth it in the end, as the end result is a delicious treat that is sure to bring a smile to anyone who eats it!

Antonio and his family live on the north side of Chicago. He does it all. He hosts the Dadwell podcast, runs marathons, DJs, and is a design thought leader.

WITH TXI SINCE	2020
PRACTICE/DEPARTMENT	Leadership
HOW DO THEY LIKE THEIR EGGS?	Scrambled or poached



ALCAPURRIAS

TIME	2 hours	INGREDIENTS	13	SPECIAL DIET	GF
COMPLEXITY	●●●●	SPICE LEVEL	🌶️🌶️🌶️	INVESTMENT	\$\$\$\$

INGREDIENTS

- Dough:**
- 2 green plantains
 - 1 c (200g) grated yautía (taro root)
 - 1 c (200g) grated ñame (white yam)
 - 1 Tbsp. achiote oil (vegetable oil steeped with achiote seeds)
 - 1 tsp. salt

- Filling:**
- 1 lb. (450g) ground beef or pork
 - 1 small onion, finely chopped
 - 2 cloves garlic, minced
 - 1 tsp. dried oregano
 - 1 tsp. ground cumin
 - 1 tsp. paprika
 - Salt and pepper, to taste
 - Vegetable oil, for frying

METHOD

Start by preparing the dough. Peel the green plantains and grate them into a large bowl. Add the grated yautía, grated ñame, achiote oil, and salt. Mix well until all the ingredients are evenly combined.

In a separate skillet, cook the ground beef or pork over medium heat. Add the chopped onion, minced garlic, dried oregano, ground cumin, paprika, salt, and pepper. Sauté until the meat is cooked through and the flavors meld together. Set aside to cool.

Take a small handful of the dough mixture and shape it into a ball. Flatten it into a disc on the palm of your hand.

Place a spoonful of the cooked meat filling in the center of the dough disc. Fold the dough over the filling, shaping it into a torpedo-like shape. Repeat this process with the remaining dough and filling.

Heat vegetable oil in a deep skillet or Dutch oven over medium-high heat. Carefully place the alcapurrias in the hot oil, frying them until they turn golden brown and crispy. Ensure the oil is hot enough to create a crisp exterior while thoroughly cooking the dough.

Once cooked, transfer the alcapurrias to a paper towel-lined plate to drain any excess oil.

Serve the alcapurrias hot and enjoy them as a delightful snack or appetizer. They pair well with a tangy dipping sauce like mayo-ketchup or a homemade sofrito.



ANDREW HORNER

SOFTWARE ENGINEER AT TXI

"By now, I'm 12% schnitzel by volume."

Andrew Horner holds dear memories of his grandmother's Chicken Schnitzel, a dish that encapsulates love and warmth from his childhood. Recreating this cherished family recipe allows Andrew to honor his culinary heritage and share the flavors that have left an indelible mark on his heart.

Join Andrew in reliving the magic of his grandmother's chicken schnitzel as he invites you to savor the warmth and love that comes with this family recipe. Embrace the flavors that connect generations and make every meal a heartfelt celebration.

*In the office, a caring soul you'll find,
Loving his dog, a bond divine, so kind!
His canine tales bring cheer to the day,
In a world of whimsy, he leads the way!*

Andrew is one of TXI's longest tenured engineers. He and his family live in Colorado Springs, by way of Chicago.

WITH TXI SINCE	2012
PRACTICE/DEPARTMENT	Engineering
HOW DO THEY LIKE THEIR EGGS?	Over medium

CHICKEN SCHNITZEL

TIME	1 hour	INGREDIENTS	9	SPECIAL DIET	GF*
COMPLEXITY	●●●●	SPICE LEVEL	🌶️🌶️🌶️	INVESTMENT	\$\$\$\$

- INGREDIENTS**
- 8 boneless, skinless chicken breast cutlets (thin cut)
 - 1 c (120g) all purpose flour* (can use GF all purpose flour)
 - 4 large eggs, lightly beaten
 - 2 c (150g) panko or plain bread crumbs (can use GF bread crumbs)
 - 1 tsp. paprika
 - 1 tsp. ground mustard
 - Salt and pepper, to taste
 - Vegetable oil, for frying
 - Lemon, cut into wedges

METHOD

Begin by preparing the chicken. Place each cutlet between two sheets of plastic wrap and gently pound them with a meat mallet until they are about ¼ inch thick. This ensures even cooking and a tender schnitzel.

Set up a breading station. In 3 separate shallow bowls, place the flour seasoned with salt and pepper in bowl 1, the beaten eggs in bowl 2, and the breadcrumbs mixed with paprika in bowl 3.

Dip each chicken breast into the flour, coating it evenly and shaking off any excess. Then dip it into the beaten eggs, allowing any excess to drip off. Finally, coat it thoroughly with the breadcrumb mixture, pressing gently to ensure adhesion.

Heat a generous amount of vegetable oil in a large skillet over medium-high heat. Carefully place the breaded chicken breasts in the pan, ensuring they have enough space to cook evenly. Fry for about 3-4 minutes on each side, or until golden brown and cooked through. Adjust the heat if needed to prevent burning.

Once cooked, transfer the schnitzels to a paper towel-lined plate or a rack to drain any excess oil. Sprinkle with a pinch of salt while they are still hot. Repeat the frying process with the remaining chicken cutlets.

Serve the Chicken Schnitzel immediately, accompanied by lemon wedges for squeezing over the schnitzel and sprinkle of fresh chopped parsley for garnish.

Serve with lemon wedges and a tangy slaw or potato salad.

*Sub gluten free all purpose flour to make this GF



PABLO BORGES

SOFTWARE ENGINEER AT TXI

"Not much can connect my soul to Brazil quite like the smell of simmering feijoada."

A conversation about food with two Brazilians without mentioning Feijoada and Farofa would be as unimaginable as a debate of fútbol greats without Pelé leading the discussion.

Pablo and Alan both speak of their love of Feijoada and Farofa; two pieces of an iconic duo that represent the heart and soul of Brazilian cuisine. Feijoada is a rich and hearty stew made with black beans and unctuous cuts of pork.

Feijoada is incomplete without Farofa; a versatile side dish made with toasted cassava flour. Farofa adds a delightful nutty crunch that perfectly complements the robustness of Feijoada.

Pablo and his partner, Fernanda, live outside of Vancouver, British Columbia, though a big piece of his heart belongs to his home, Brazil.

WITH TXI SINCE	2022
PRACTICE/DEPARTMENT	Engineering
HOW DO THEY LIKE THEIR EGGS?	Over easy



FEIJOADA & FAROFA

TIME 3 -4 hrs
COMPLEXITY ●●●●

INGREDIENTS 11
SPICE LEVEL 🌶️🌶️🌶️

SPECIAL DIET GF
INVESTMENT \$\$\$\$

INGREDIENTS

Feijoada:

- 1 lb. (450g) black beans
- 1 lb. (450g) assorted pork cuts (such as bacon, sausage, and ribs)
- 1 lb. (450g) beef or pork ribs
- 1 large onion, chopped
- 4 cloves garlic, minced
- 2 bay leaves
- 1 Tbsp. vegetable oil
- Salt and pepper, to taste

Farofa:

- 1 c (120g) cassava flour (farinha de mandioca)
- 4 Tbsp. butter
- 1 small onion, finely chopped
- Salt to taste

METHOD

Feijoada: Rinse the black beans thoroughly and soak them overnight in water.

In a large pot, heat the vegetable oil over medium heat. Add the chopped onion and minced garlic. Sauté until they turn translucent.

Add the assorted pork cuts and beef or pork ribs to the pot. Cook until they are browned.

Drain the soaked black beans and add them to the pot. Pour enough water to cover the ingredients by about 2 inches. Add the bay leaves and season with salt and pepper.

Bring the mixture to a boil, then reduce the heat to low and let it simmer for about 2-3 hours, or until the beans and meat are tender and the flavors have melded together. Stir occasionally and add more water if needed. Once cooked, remove the bay leaves and adjust the seasoning if necessary.

Farofa: In a separate pan, melt the butter over medium heat. Add the chopped onion and sauté until it becomes translucent. Reduce the heat to low and gradually add the cassava flour, stirring continuously.

Toast the flour until it turns golden brown and has a slightly nutty aroma. Season with salt to taste. Remove from heat and set aside.

Serving: Serve the feijoada in a large bowl, placing a generous amount of beans and meat in each serving.

Accompany it with white rice, orange slices, and farofa on the side.

Sprinkle the farofa over the feijoada before enjoying the rich and flavorful dish.



JOHN DZAK

SOFTWARE ENGINEER AT TXI

"I'm not the Sausage King of Chicago, but this jambalaya sure makes me feel like it!"

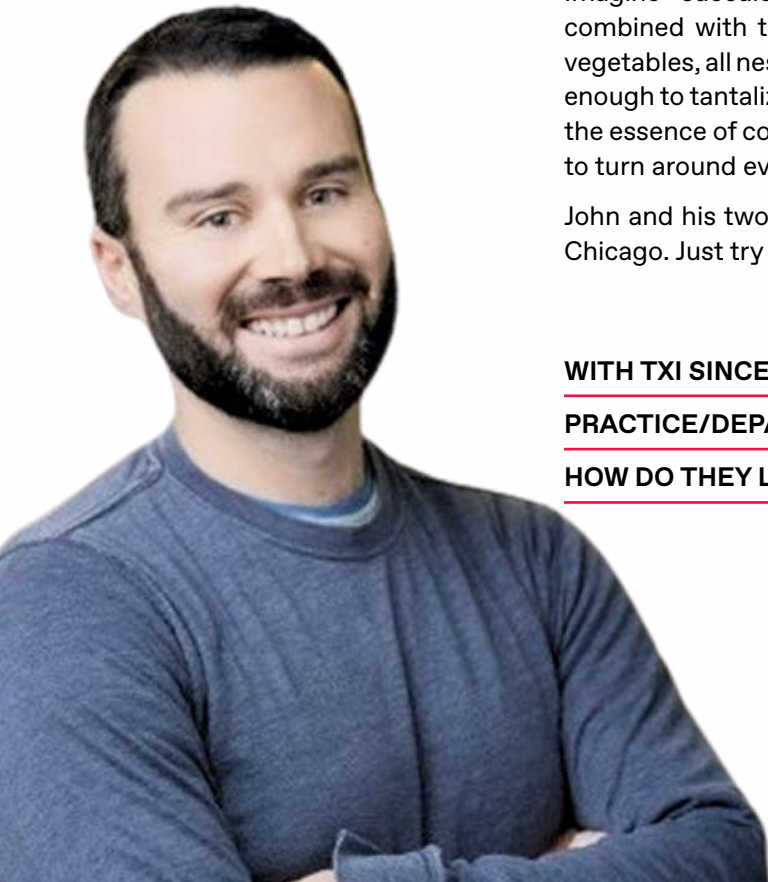
Jambalaya is known as a Creole/Cajun comfort food, but you can trace its roots much farther back than French settlers in the Louisiana bayous. West African jollof rice, Spanish paella, and the Creole holy trinity of onion, celery, and peppers all lend their best to jambalaya's rich heritage.

Enter John Dzak, jambalaya enthusiast and professional beard model. What sets John's rendition apart is the inclusion of premium smoked sausage from CP Meat Market, a renowned Polish sausage maker situated in New Lenox, Illinois, a suburb of Chicago.

Imagine succulent pieces of smoky sausage harmoniously combined with tender chicken, shrimp, and an array of vibrant vegetables, all nestled in tomato-y rice. The enticing aroma alone is enough to tantalize the taste buds. John's jambalaya encapsulates the essence of comfort and warmth, delivering delight that is sure to turn around even the gloomiest of days.

John and his two daughters live in Oak Park, Illinois, just west of Chicago. Just try and find a kinder beard than on John Dzak.

WITH TXI SINCE	2014
PRACTICE/DEPARTMENT	Engineering
HOW DO THEY LIKE THEIR EGGS?	Over easy



JAMBALAYA

TIME 1 hour

COMPLEXITY ●●●●

INGREDIENTS 16

SPICE LEVEL 🌶️🌶️🌶️

SPECIAL DIET GF

INVESTMENT \$\$\$\$

INGREDIENTS

- 1 Tbsp. vegetable oil
 - 1 lb. (450g) smoked sausage (Andouille, Kielbasa, etc.), cut into 1-inch slices
 - 1 yellow onion, diced
 - 2 celery stalks, diced
 - 1 green bell pepper, diced
 - 4 cloves garlic, minced
 - 1 tsp. dried thyme
 - 2 bay leaves
 - ¼ tsp. cayenne pepper
 - 1 tsp. smoked paprika
 - 2 c (400g) long-grain white rice
 - 2 c (500ml) low-sodium chicken broth
 - 1-14 oz. (400g) can diced tomatoes
 - ½ lb. (225g) shrimp, peeled and deveined
 - 1 lb. (450g) cooked boneless chicken breast or thighs, sliced similarly to sausage
- Salt and pepper, to taste

METHOD

Heat the oil in a large, heavy-bottomed pot over medium heat. Once the oil is hot, add the sausage and chicken and cook it for 3-4 minutes, or until it is lightly browned. Remove and set aside cooked meats from the pot, leaving droppings. Add the onion, celery, bell pepper, garlic, thyme, bay leaves, and cayenne pepper. Cook until the vegetables are softened, about 8 minutes. Add the smoked paprika, rice, chicken broth, and tomatoes. Stir to combine, and bring the mixture to a simmer. Reduce the heat to low, cover the pot, and cook for 15 minutes, or until the rice is cooked through. Add the shrimp and cooked sausage and chicken to the pot and stir to combine. Cook for an additional 5 minutes, or until the shrimp is cooked through.



ALAN GARDNER

PRINCIPAL SOFTWARE ENGINEER AT TXI

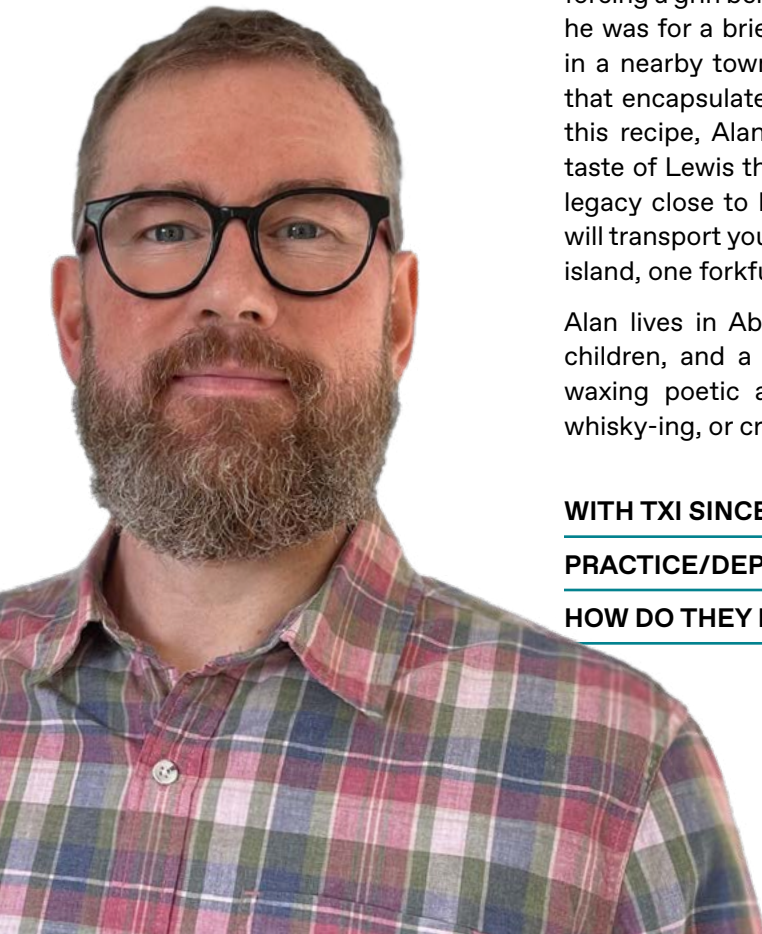
"Stovies warm my heart and soul, but mostly my belly."

On the windswept and picturesque Northern Scottish island of Lewis, where sheep reign supreme and the bleating of lambs fills the air, Alan's culinary journey takes shape. Fondly reminiscing about his grandmother's cooking, Alan closes his eyes and pictures her kitchen and the smell of roasted lamb and veggies permeating the humble home.

With a mischievous glint in his eye and a hunger for tradition, Alan dives into his family's culinary history, where leftovers from weekend feasts became the stuff of legends. With nostalgia forcing a grin beneath his beard, he channels his inner chef (which he was for a brief stint of his youth in the scullery of a small inn in a nearby town) to recreate his grandmother's stovies, a dish that encapsulates the very essence of their heritage. By sharing this recipe, Alan invites you on a mouthwatering expedition, a taste of Lewis that awakens the senses and preserves a culinary legacy close to his heart. Prepare for a flavorful adventure that will transport you to the untamed beauty of the Northern Scottish island, one forkful at a time.

Alan lives in Aberdeen, Scotland with his partner, Emma, two children, and a spirited spaniel named Minnie. When he's not waxing poetic about stews, he's likely playing board games, whisky-ing, or cracking wise about something or another.

WITH TXI SINCE	2020
PRACTICE/DEPARTMENT	Engineering
HOW DO THEY LIKE THEIR EGGS?	Over easy



LAMB STOVIES

TIME	1.5 hr	INGREDIENTS	7	SPECIAL DIET	GF*
COMPLEXITY	●●●●	SPICE LEVEL	🌿🌿🌿	INVESTMENT	\$\$\$\$

INGREDIENTS

- 1 lb. (450g) cubed lamb*
- 4 large potatoes, peeled and cubed
- 2 large onions, diced
- 2 Tbsp. butter
- 2 Tbsp. all purpose flour*
- 2 c (500ml) beef stock
- Salt and pepper, to taste

*Can also use leftover lamb roast cut into cubes

*Sub gluten free all purpose flour to make this GF

METHOD

Preheat the oven to 350°F (180°C).

In a large skillet, melt the butter over medium heat. Add the onions and cook until softened, about 5 minutes.

Add the cubed lamb and cook until browned, about 8 minutes.

Sprinkle the flour over the lamb and onions, stirring to combine.

Slowly pour in the beef stock, stirring until combined and thickened.

Add the potatoes, stirring to combine. Season with salt and pepper, to taste.

Transfer the mixture to a large baking dish.

Bake for 45 minutes, or until the potatoes are tender.



ELIE WU

SENIOR ORGANIZATIONAL GROWTH CONSULTANT, TXI

"Home is where the mapo tofu is."

Elie makes it home from a long day, the aroma of her mom's mapo tofu thick in the air. For Elie, this dish brings with it a wave of nostalgia and comfort.

Growing up, she watched her mother lovingly craft this dish, combining fragrant ginger and garlic, the spiciness of doubanjiang (spicy, fermented broad bean paste), and savory soy. Elie's face lights up when she talks about her mom and her cooking. Her mom is a phenomenal cook and she feels strong connection and comfort through the gift of her mom's labor of love.

Elie is continually filled with immense gratitude for all the time and love her mom puts into cooking for her. Mapo tofu will always be a reminder of her childhood and the cherished memories of her mother's cooking.

Elie lives in Houston. When she's dreaming of yummy things, she can be found watching Studio Ghibli films and spreading warmth and kindness wherever she goes.

WITH TXI SINCE	2022
PRACTICE/DEPARTMENT	Operations
HOW DO THEY LIKE THEIR EGGS?	Over medium



MAPO TOFU

TIME 1 hr
COMPLEXITY ●●●●

INGREDIENTS 15
SPICE LEVEL 🌶️🌶️🌶️

SPECIAL DIET GF*
INVESTMENT \$\$\$\$

INGREDIENTS

- 2 Tbsp. vegetable oil
- 4 Tbsp. minced ginger
- 4 Tbsp. minced garlic
- 3 Tbsp. fermented black beans
- 4 Tbsp. doubanjiang (spicy fermented broad bean paste)
- ½ lb. (225g) ground pork
- ½ c (125ml) chicken broth
- 1 Tbsp. soy sauce*
- 2 tsp. sugar
- ½ tsp. ground Sichuan pepper
- ¼ tsp. white pepper
- 2 Tbsp. cornstarch
- 1lb. (450g) soft tofu, cubed
- 3-4 scallions, thinly sliced
- 2 Tbsp. sesame oil

METHOD

- Heat the oil in a wok or large skillet over medium-high heat. Add the ginger and garlic and cook until fragrant, about 1 minute.
- Add the fermented black beans and doubanjiang and cook until fragrant, about 1 minute.
- Add the ground pork and cook until no longer pink, about 3 minutes.
- Add the chicken broth, soy sauce, sugar, ground Sichuan pepper, and white pepper to the pan and bring to a simmer.
- In a small bowl, mix together the cornstarch and 1 Tbsp. of cold water until combined.
- Add the cornstarch mixture to the pan and stir until the sauce thickens, about 1 minute.
- Add the tofu and scallions and cook until the tofu is heated through, about 2 minutes.
- Remove from heat and stir in the sesame oil.
- Serve hot with steamed rice.

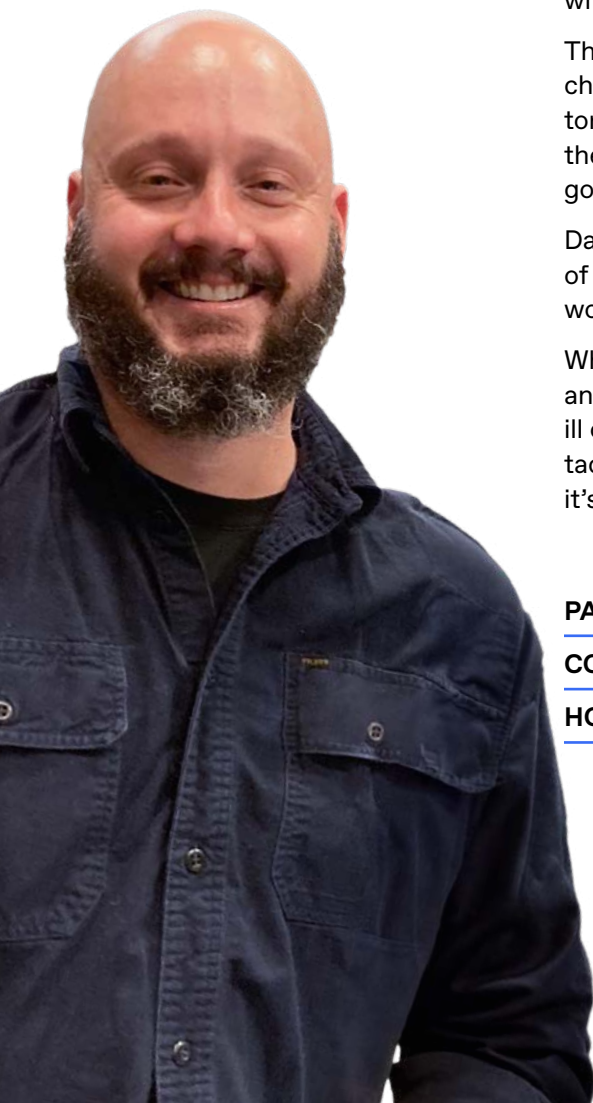
*Substitute tamari in place of soy sauce for gluten free version



DAN PICKHARDT

DIRECTOR OF PRODUCT DEVELOPMENT AT AMERICAN MEDICAL ASSOCIATION

"Perfection in a foil wrapper."



Migas tacos have a storied history in Austin, Texas. Did they revolutionize breakfast? For Dan, yes they did. His love has never wavered since his introduction to the perfect breakfast taco. Some say Dan's never been the same since his first experience with the Austin staple.

This is what perfection looks like: eggs, stale tortilla chips, melty cheese, blistered peppers, and bright salsa doña on a warm flour tortilla (always flour tortillas). To really make migas sing, wrap them in aluminum foil to allow steam to meld the tortilla-ed goodness into a melty, soft — but still crunchy — handheld icon.

Dan has honed his recipe after eating thousands (probably?) of tacos. He speaks about the Austin breakfast taco with such wonder and reverence. Ask him sometime — he has great stories.

Why Austin? Why breakfast tacos? Dan grew up in Austin, Texas and if he weren't so chill, he'd probably duel if anyone ever spoke ill of or challenged the supremacy of the Lone Star State's capital taco. Though Dan and his family now call Chicago home, for Dan it's Tex-Mex for life.

PARTNERED WITH TXI SINCE	2017
COMPANY	American Medical Association
HOW DO THEY LIKE THEIR EGGS?	Scrambled

MIGAS TACOS

TIME

COMPLEXITY ●●●●

INGREDIENTS 15

SPICE LEVEL 🌶️🌶️🌶️

SPECIAL DIET GF, VEG

INVESTMENT \$\$\$\$

INGREDIENTS

- 6 large eggs
- Kosher salt
- 6 flour tortillas*
- 2 Tbsp. vegetable oil
- 1 handful of tortilla chips, broken
- ½ medium white onion, diced
- 2 poblano pepper, cut in ¼ in. strips
- ¾ c (60g) pepper jack cheese, grated
- ½ avocado, pitted, peeled and sliced
- Salsa verde for serving (Herdez, Embasa brands or similar)
- Handful of chopped cilantro for topping

METHOD

Beat the eggs with ½ tsp. salt in a medium bowl.

Heat a large cast-iron or nonstick skillet over medium heat. Put tortillas in it and turn them until warm and pliable, 1 to 2 minutes. Stack on foil and wrap. Repeat with the remaining 3 tortillas, adding them to the same stack and wrapping to keep warm and soft.

Increase the heat to medium-high. Add the oil and swirl to coat, then add the chips. Cook, stirring, until sizzling and browned in spots, about 30 seconds. Add the onion, poblano and 1 tsp. salt. Cook, stirring, until the edges of the onion are just translucent but the vegetables are still crisp, about 2 minutes.

Drizzle the egg over the chips and vegetables. Let stand for 15 seconds until just starting to set, then stir rapidly to scramble until just set but still wet, about 30 seconds to 1 minute. Sprinkle the cilantro on top.

Remove from the heat and immediately divide among the warmed tortillas. Sprinkle with cheese and top with the avocado and salsa verde. Serve immediately or wrap each taco in foil for on the go (Personally, wrapping in foil helps meld all the flavors, melt the cheese, and steams the tortilla for a great chewy warm texture).

*Substitute gluten free tortillas to make gluten free



ÁLAN GULARTE

DATA ENGINEER AT TXI

"Some people travel to see places. My journeys take me where delicious lives."

Álan holds a special place in his heart for the food he encounters on his travels. One dish that captivates him is Moqueca, a seafood stew from Bahia, located on Brazil's northern coast. It's a beloved Brazilian meal, harmoniously blending indigenous, African, and Portuguese influences, into a beautifully soul-nurturing soup. While thoroughly unique, Moqueca is reminiscent of bouillabaisse or cioppino.

Moqueca brings together fresh fish and shrimp (can add other seafood to your liking) and a vibrant medley of peppers, tomatoes, onions, and cilantro. Each spoonful unveils a delightful fusion of flavors—sweet coconut, tangy lime, and a subtle hint of malagueta peppers. This culinary treasure evokes the warmth of sun-soaked beach days and transports me to a happy place with every bite.

Álan, his partner, Caroline, and son Guilherme live in Puerto Alegre, a port city in southeastern Brazil. You'll find it difficult to find someone as joyful as Álan Gularte.

WITH TXI SINCE	2022
PRACTICE/DEPARTMENT	Engineering
HOW DO THEY LIKE THEIR EGGS?	Not picky

MOQUECA

TIME 1 hr
COMPLEXITY ●●●●

INGREDIENTS 17
SPICE LEVEL ●●●●

SPECIAL DIET GF
INVESTMENT \$\$\$\$

- INGREDIENTS**
- 3 Tbsp. dendê oil or coconut oil
 - 1 onion, finely chopped
 - 2 cloves garlic, minced
 - 1 red bell pepper, 2cm pieces
 - 1 c (200g) diced tomatoes
 - 1 tsp. paprika
 - 1 tsp. cumin
 - 1-2 hot peppers (malagueta, bird's eye, or Thai), minced
 - 1 tsp. salt
 - 2 Tbsp. tomato paste
 - 2 c fish or chicken broth
 - 1-14 oz. (400ml) can of coconut milk
 - 12 oz. (330g) cod, cut to 2 cm pieces
 - 6 large, shell-on de-veined shrimp*
 - ½ bunch fresh cilantro, chopped
- Steamed rice for serving
Lime wedges

METHOD

Heat the dendê oil in a large pot over medium heat.

Add the onion, garlic, and bell pepper, and cook until softened, about 5 minutes.

Add the diced tomatoes, paprika, cumin, cayenne pepper, and salt and cook for an additional 2 minutes.

Add the tomato paste, coconut milk, and fish broth and bring to a boil.

Add the cod and shrimp and reduce the heat to low. Simmer for 10 minutes, stirring occasionally.

Turn off heat and add the cilantro.

Serve with steamed rice and lime wedges.

**You can add most any other seafood you might like — baby squid, clams, etc. Just try to select or cut into a similar size or 2cm. May also need to increase the volume of coconut milk and broth.*



DAEL STEWART

DIGITAL HEALTH VERTICAL LEAD AT TXI

"It's like catching summer in a bottle."

Every September Dael makes heady plans to jar peppers, specifically Shepherd peppers. It's something that marks the last drops of summer and braces for the fall and winter ahead. He captures the sweet, sunny brightness, and memories of what the heat of summer produced and serves as a lasting promise of warmer days to come.

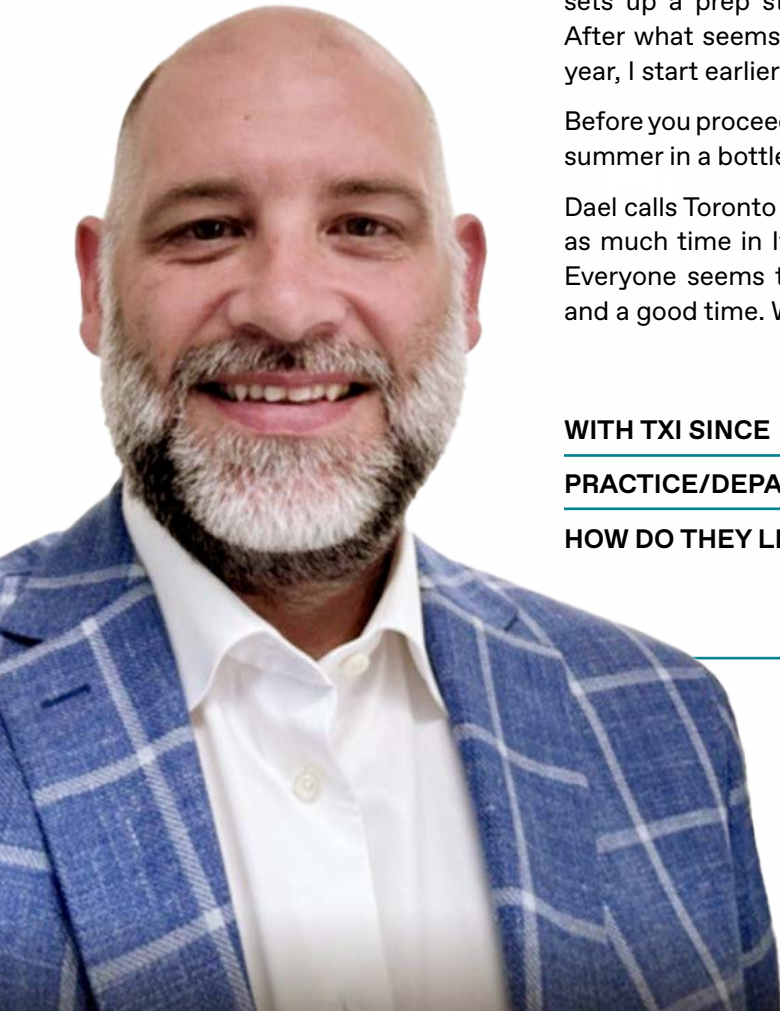
Excitedly, Dael buys bushels of peppers, admires his haul, and sets up a prep station – washing, de-stemming, and seeding. After what seems like hours, he says to Maria, his partner, "next year, I start earlier!"

Before you proceed, Dael warns, "This is a labor of love. Harnessing summer in a bottle takes time, but you'll be glad come February!"

Dael calls Toronto home though he grew up in the UK and spends as much time in Italy as possible with his Italian partner, Maria. Everyone seems to know this guy's name. Why? He loves food and a good time. Wouldn't you?

WITH TXI SINCE	2022
PRACTICE/DEPARTMENT	Demand
HOW DO THEY LIKE THEIR EGGS?	Scrambled

Whip the raw eggs for 2-3 minutes to get a ton of air into them. Cook on super low heat with a bit of cream. Cook slowly so they stay runny. Slide on a buttered half baguette and shave truffle on top.



SHEPHERD PEPPERS

TIME	3 hrs	INGREDIENTS	3	SPECIAL DIET	V
COMPLEXITY	●●●●	SPICE LEVEL	🌶️🌶️🌶️	INVESTMENT	\$\$\$\$

TOOLS
 Grill on a medium flame
 2 large bowls
 Several kitchen towels
 Sheet pans for resting
 Jars

INGREDIENTS
 3 lb. (1.5 kg) Fresh, whole peppers (shepherd, Anaheim, Cubanelle, red bell)
 1 L vinegar (sherry, red wine, apple cider, etc.)
 Kosher salt for seasoning
 Olive oil (optional)

METHOD
 Prepare your work station. Fill a medium bowl with vinegar (red wine, apple cider, or sherry vinegar).
 Next to the vinegar bowl, set up a large bowl to toss peppers in salt.
 Spread peppers evenly on the grill; rotating to get the skins all blistered and charred— typically 7-9 minutes.
 Remove from the grill and put on a resting tray with a cloth on top to let them steam a little bit.
 Repeat steps 1 & 2 until you're out of peppers.
 Peel the charred skins off – the blackened skins are bitter, throw in the compost.
 Cut the peppers into strips or rings (your preference).
 Rinse the cut peppers in your vinegar bath in batches - removing with a slotted spoon, making sure most of the vinegar drains back into the vinegar bath.
 Finally, place into the final bowl and toss with several inches of Kosher salt - enough so that each pepper gets seasoned. This helps to preserve the peppers.
 Divide evenly between clean jars and top with olive oil or simple brine (4 TBSP kosher salt to 1 liter of water).



MATT McNAMARA

VP OF PRODUCT AT DICKSON

"Family gatherings mean two things: my aunt's cooking and shag carpeting — inseparable and indelible memories."

Family gatherings hold a special place in our hearts, creating memories that endure beyond time. Whether it's the bittersweet gathering during a time of mourning, like sitting Shiva, or joyous occasions filled with laughter and love, these moments forge a deep sense of connection.

Among the cherished memories that linger in Matt's mind, the aroma of his aunt's potato latkes fills the air. As she stood in the kitchen, gracefully grating potatoes, her hands moved with a practiced rhythm, effortlessly transforming humble ingredients into golden, crispy perfection. Each bite of her latkes carried the flavors of tradition and heritage, connecting us to generations past and weaving a tapestry of warmth and belonging that transcended the dining table. Those family gatherings, intertwined with the love and care put into those latkes, remain etched in my heart as a testament to the power of food to nourish not only our bodies but also our souls.

Matt is our longest client relationship. He's seen TXI through many seasons. It's not an exaggeration to say he is a member of our TXI family. We are honored to have his trust and continued support. He and his family live in Chicago, so he's experienced first hand the role that food and connection have in shaping our culture.

PARTNERED WITH TXI SINCE	2002
PRACTICE/DEPARTMENT	Industrial Internet of Things
HOW DO THEY LIKE THEIR EGGS?	All the ways



POTATO LATKES

TIME 1 hr
COMPLEXITY ●●●●

INGREDIENTS 7
SPICE LEVEL 🌶️🌶️🌶️

SPECIAL DIET VEG
INVESTMENT \$\$\$\$

- INGREDIENTS**
- 4 large russet potatoes (about 2 lb. or 1kg), peeled
 - 1 large white onion
 - 2 large eggs, lightly beaten
 - 4 Tbsp. all purpose flour
 - 1 tsp. salt
 - ¼ tsp. black pepper
 - Vegetable oil, for frying

METHOD

Grate the potatoes and onion using a box grater or a food processor with the grating attachment. Place the grated potatoes and onion in a bowl and toss with 1.5 tablespoons of salt. Transfer to a colander or strainer and squeeze out as much liquid as possible. Let it sit for a few minutes to allow any additional liquid to drain. (Note: salt will help extract water from onions and potatoes)

Transfer the grated potatoes and onion to a large bowl. Add the beaten eggs, flour, salt, and black pepper. Mix everything together until well combined. The mixture should be moist but not overly wet.

In a large skillet, heat about ¼ inch (½ cm) of vegetable oil over medium-high heat until hot. Take spoonfuls of the potato mixture and carefully drop them into the hot oil, flattening them slightly with the back of the spoon. Fry the latkes in batches, making sure not to overcrowd the pan.

Cook the latkes for about 3-4 minutes per side or until they turn golden brown and crispy. Once cooked, transfer them to a paper towel-lined plate to drain excess oil. Season with salt.

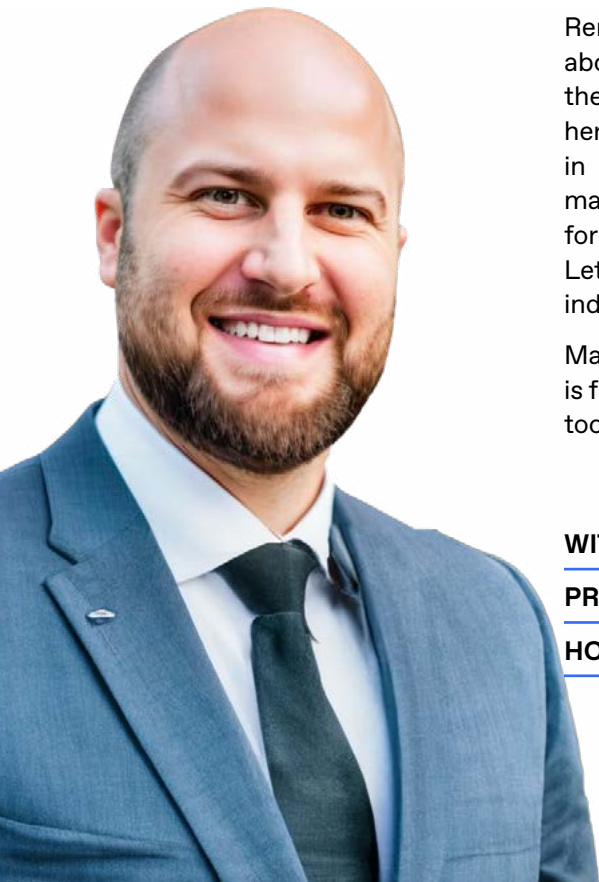
Serve the latkes hot with your choice of accompaniments such as sour cream, applesauce, or smoked salmon.



MARK ESTABROOK

TALENT ENGAGEMENT AT TXI

"You can take the boy outta the South, but not the South outta the boy."



Biscuits are a simple staple at the breakfast table, a covered-dish-dinner (potluck to non-Southerners), a picnic alongside fried chicken — there isn't really a bad occasion for a mess of biscuits. Their simplicity and versatility makes the golden-brown lumps so much more than delicious, they are, in Mark's opinion, a perfect food. They stand alone and straddle the sweet/savory divide with aplomb. Almost anything goes well with or on a biscuit.

Prepare to be wowed by the art of biscuit making. The sour cream variety has simple ratios, humble ingredients, and quick and unfussy prep. So put on your apron, preheat the oven, and experience the joy of baking biscuits.

Remember, biscuits are about more than just the end result; they're about the process — the comforting aroma, the anticipation, and the joy of sharing. Embrace these buttery clouds, savor their heritage, and let biscuit making become a cherished tradition in your home. Remember, you don't need Southern roots to master the sunny little quick bread called a biscuit. Get ready for a delightful biscuit adventure and create lasting memories. Let the joy of homemade biscuits warm your heart and bring pure indulgence to your table.

Mark was brought up in Tennessee, but by a Yankee mom. His dad is from the South, but shouldn't be allowed near an oven. So, Mark took it upon himself to make biscuits happen in his own way.

WITH TXI SINCE	2015
PRACTICE/DEPARTMENT	Talent
HOW DO THEY LIKE THEIR EGGS?	Depends

SOUR CREAM BISCUITS

TIME 40 min
COMPLEXITY ●○○○

INGREDIENTS 7
SPICE LEVEL 🌶️🌶️🌶️

SPECIAL DIET VEG
INVESTMENT \$\$\$\$

- INGREDIENTS**
- 4 c (480g) all purpose flour
 - 1 c (250ml) 2% milk
 - 1 c (250ml) sour cream
 - 2 sticks (225g) salted butter, melted
 - 1 tsp. baking soda
 - 1 tsp. baking powder
 - 1 tsp. Kosher salt
 - 4 additional Tbsp. butter

METHOD

Preheat the oven to 400°F (200°C).

In a microwave safe bowl, melt butter ~ 1–1.5 min.

Pour melted butter into a large mixing bowl.

Whisk in sour cream and milk until well combined.

Add flour, salt, baking soda, and baking powder and stir with a wooden spoon until the dough is tacky to the touch, but not so sticky that it is difficult to handle. If too dry or sticky, adjust with a Tbsp. of milk or flour, respectively, at a time, until you reach the right consistency.

Make 12 balls of dough about the size of a lime.

Place them in a greased baking dish so that they are touching. Leave no space between them. This will help them rise together and stay moist and cakey inside.

Brush the tops of the dough with melted butter.

Place in the oven and set a timer for 20 minutes.

After the 20 minute mark, remove the biscuits and quickly brush with remaining butter.

Place back in the oven for an additional 7 minutes.



TRACY CARUSO

SOFTWARE ENGINEER AT TXI

"Pasta directly translates to *comfort* in the Caruso family."

For Tracy, vegetable lasagna is more than just a delicious dish; it represents a beautiful fusion of her family's heritage and the adopted traditions passed down through generations. Tracy's father was adopted by an Italian family, and through their love and shared recipes, Tracy learned to cherish the flavors and culinary traditions that became an integral part of her upbringing.

As Tracy recreates her family's vegetable lasagna, she embraces the richness of her adopted Italian heritage, infusing each layer with love and authenticity. The aroma that fills her kitchen transports her back to the memories of family gatherings, where love and laughter were shared over a table full of good food and drink.

Tracy and her partner and two sweet pit bulls, Liebe and Blue, live in the Rocky Mountains, just outside Denver. When she's not snuggling her pups, she's likely building or refinishing vintage furniture.

WITH TXI SINCE	2022
PRACTICE/DEPARTMENT	Engineering
HOW DO THEY LIKE THEIR EGGS?	Never! Tracy doesn't do eggs.



VEGGIE LASAGNA

TIME	2 hrs	INGREDIENTS	14	SPECIAL DIET	VEG
COMPLEXITY	●●●●	SPICE LEVEL	🌿🌿🌿	INVESTMENT	\$\$\$\$

INGREDIENTS

- 1 lb. (450g) box of lasagna noodles
 - 1 28 oz. (800g) can crushed tomatoes
 - 1 pint ricotta
 - 1 c Parmesan cheese, grated
 - 1 8 oz. package of mozzarella cheese slices (shredded is also fine)
 - 1 egg
 - 1 tsp. powdered garlic
 - 1 tsp. oregano
 - 1 large eggplant
 - 1 c bread crumbs with Italian seasonings
 - ¼ c Italian salad dressing
 - 2 red peppers, sliced in half
 - 1 8 oz. package of baby spinach
- Salt to taste

METHOD

Preheat the oven to 400°F (200°C).

Slice eggplant into ¼ in. (½ cm) disks. Toss with Italian dressing and then coat each in breadcrumbs. Place eggplant in a single layer on an oiled sheet pan. Roast until golden brown ~20 minutes.

Place the halved red peppers cut side down on an oiled sheet pan. Place under the broiler in the oven until all sides are blistered. Put in paper bag until cooled. Remove blistered skin and seeds. Slice into 1/4in (½ cm) strips.

Mix ricotta, egg, and Parmesan cheese. Set aside.

Combine tomato sauce with oregano and garlic powder. Set aside.

Preheat the oven to 350°F (180°C).

In a 9×13 inch pan layer in this order: sauce, uncooked noodles, sauce, eggplant and peppers, spinach, ricotta mix, mozzarella

There should be enough of everything to stack 2 to 3 layers. The last layer should end with sauce, noodles, sauce and mozzarella. (Note that you don't need a lot of noodles. There may be some left over.)

Place the baking dish on a sheet pan. (Some may run over if the dish is full.)

Bake at 350°F (180°C) for 30-45 minutes until the cheese is golden in spots and sides are bubbling.



