You have to taste a culture to understand it.

- Deborah Cater
Hyve frequently looks for new and creative ways to forge deeper connections and build more meaningful employee engagement, globally. And what’s a better way to do so through the universal language of food!

The following is meant to support a corporate culture of connecting and sharing, including being seen as a nod to our focus on diversity, equity and inclusion (DEI).

Hyve’s diverse workforce consists of people with multiple social, ethnic, cultural, and religious backgrounds. Our hope is that something as simple as this cookbook can help send a powerful message in advancing cross-culturalism. Additionally, this cookbook is one way that Hyve continues to drive a culture of inclusion, enhance the presence of diverse talent, ensure across the company that different cultures, ethnicities and backgrounds are acknowledged and celebrated, and benchmark a practice to sustain strong DEI culture by a practical step.

As a crowd-sourced activity, this cookbook will grow! To submit a recipe of your own send via email to HyveMarketing@Hyvesolutions.com.

In the meantime, enjoy these recipes with your family and friends! Questions? Email HyveMarketing@HyveSolutions.com.
“This is my invariable advice to people: Learn how to cook — try new recipes, learn from your mistakes, be fearless and above all have fun.”

- Julia Child
**PAN DE PLOVO**

SUBMITTED BY:
Michelle G. | Fremont, CA

**INGREDIENTS**

- Four cinnamon-anise tea bags
- 4 whole sticks of canela (cinnamon)
- 1 whole star anise
- 1 Cup of water
- 2 Cups Sugar
- 3 Pounds of all-purpose flour
- 1 1/2 pounds shortening
- 1 1/2 Cups sugar
- 2 teaspoons of salt

**PREPARATIONS**

1. Combine Canela, anise and water in small saucepan. Bring to a boil; reduce heat and simmer for 3 minutes
2. Remove from heat and cool completely
3. Pre-heat your oven to 350 degrees
4. Place the canela sticks (cinnamon) on a baking sheet and warm in oven for 3 minutes. This helps to make the canela easier to grind
5. In a molcajete or food processor, finely grind warmed canela sticks and sugar.
6. Place in a bowl and set aside until ready to dust cookies
7. Combine all the dough ingredients in a large bowl and knead for 15 minutes
8. Add 1 cup of tea by 1/4 cup at a time and continue kneading until the dough comes together
9. Combine well, then remove dough from the bowl
10. Divide dough in fourths and roll out to 1/4 inch thick on a floured board
11. Use your favorite small cookie cutter and bake on an ungreased cookie sheet for 12-15 minutes
12. Remove from oven, allow cooling for a few minutes and dusting with cinnamon sugar
EASY CHILAQUILES VERDES

SUBMITTED BY:
Alyze Chaves  | Fremont, CA

INGREDIENTS FOR THE SALSA VERDE

• 1 lb tomatillos, husked and rinsed (about 10 med-large tomatillos)
• 3 jalapeños, stems and seeds removed
• 1/2 white onion
• water
• 1/2 cup cilantro
• 2 cloves garlic
• juice of 1/2 lime (about 1 tablespoon)
• 1 teaspoon kosher salt

INGREDIENTS FOR THE CHILAQUILES

• 12 corn tortillas
• 2 1/2 tablespoons olive oil
• 1/4 teaspoon kosher salt
• 1/4 cup cotija cheese
• 1 tablespoon chopped cilantro
• 2 tablespoons diced white onions
• 1/4 cup sour cream or Mexican crema

PREPARATIONS

1. Make the salsa verde by adding the tomatillos, jalapenos, and onion to a medium saucepan or pot. Fill the saucepan with enough water to cover the tops of the tomatillos.
2. Bring water to a boil over high heat, reduce heat to low, cover, and simmer for 10 minutes.
3. Transfer the tomatillos, jalapenos, and onion to a blender using a slotted spoon.
4. Add cilantro, garlic, lime juice and salt. Blend until smooth and set aside.
5. Stack the corn tortillas on top of each other and cut them into eighths to create small triangle wedges.
6. Heat olive oil in a large skillet over medium heat.
7. Add cut tortilla wedges and saute for 10 minutes, stirring every minute or so, until the tortillas are crispy and lightly fried.
8. Add in the salsa verde and toss together to coat all the chips.
9. Serve immediately and garnish with cotija cheese, cilantro, and Mexican crema.
NACHTAMALES

SUBMITTED BY: David Estrada | Fremont, CA

Nachtamales are corncakes, like Mexican tamales, stuffed with rice vegetables and meats. The dough is then wrapped in banana leaves and steamed.

INGREDIENTS

- 2 cups Cornmeal
- ¼ cup lard
- 1 onion, chopped
- 2 teaspoons of Sour Orange Juice or Lime
- 2 cups chicken broth
- 2 garlic cloves, minced
- 1 green pepper, chopped
- 1 red pepper, chopped
- 1 teaspoon fresh parsley
- Fresh mint to taste
- Paprika to taste
- 1 lb pork, cooked and cubed
- 2 tomatoes, cubed
- 2 cups potatoes, mashed
- ½ cup Rice, cooked.
- Ground pepper to taste
- Salt to taste
- 10 banana leaves

PREPARATIONS

Just cover the cornmeal with water, adding the orange juice and then cooking it at a low heat so that the hulls begin to separate. Then rinse with cold water, placing it in a pot and again covering it with water. Allow it to sit for 3 days, being sure to change the water every day. Once it has stood for 3 days, drain the corn and mash it. Now add half of the lard, plus some salt. Knead the mixture whilst slowly adding the broth until the dough is soft.

In a pan, place the rest of the lard, along with the peppers, onions, garlic, tomatoes, paprika, salt, peppers, mint, and parsley. Then add the pork and other ingredients. Wash the banana leaves and cut into 16-inch squares. Place a spoonful for dough into the center of each leaf square, then top with pork mixture. Carefully wrap and tie with string. Place the nacatamales in boiling water for about 30 minutes. Enjoy!
GUACAMOLE

SUBMITTED BY:
Alyze Chaves  | Fremont, CA

INGREDIENTS
• 3 large Avocados
• Cilantro
• 2 Tomatoes
• 1 Onion
• 2-3 Jalapeno
• Salt
• Lime
• Pepper

PREPARATIONS
1. Cut 3 avocados and scoop them into a bowl
2. Mash them together
3. Cut half an onion, and chop it into small pieces
4. Cute tomatoes into dime pieces
5. Chop cilantro
6. Chop jalapenos into small pieces
7. Mix all chopped ingredients together
8. Add salt, pepper, and lime.

Enjoy with tortilla chips!
INGREDIENTS

- 1 pound (450g) beef tenderloin, skirt steak, or other tender and flavorful quick-cooking steak
- 1/4 cup (60ml) peanut, canola, or vegetable oil, divided, plus more if needed
- Kosher salt
- 1 medium (8-ounce/225g) red onion, cut into 1/2-inch slices
- 4 scallions (about 2 ounces/60g total), roots and any wilted parts trimmed, remainder cut into 2-inch lengths
- 1 fresh or frozen aji amarillo chile pepper (about 2 ounces/60g), defrosted if frozen, then stemmed, seeded, and sliced lengthwise into matchsticks (see note)
- 2 medium plum tomatoes (about 5 1/2 ounces/160g total), cored and cut into 3/4-inch-thick wedges
- 2 medium cloves garlic, minced
- 1-inch piece peeled fresh ginger (about 1/4 ounce; 7g), minced
- 1 tablespoon plus 1 teaspoon (20ml) soy sauce
- 1 tablespoon (15ml) apple cider vinegar
- 2 teaspoons minced fresh cilantro leaves and tender stems
- Freshly ground black pepper
- French fries, for serving
- Cooked long-grain rice, for serving

PREPARATIONS

1. Cut the beef across the grain into roughly 1/2-inch-thick strips.
2. In a wok or large cast iron or stainless steel skillet, heat 2 tablespoons (30ml) oil over high heat until heavily smoking. Meanwhile, season beef all over with salt.
3. Working in batches, add just enough beef to the pan to sear it heavily without steaming in its own juices. Spread the beef around so the pieces are evenly spaced apart and allow to cook until very well seared and charred on one side, 30 seconds to 1 minute. Stir and toss beef so that it cooks all over, about 30 seconds longer; if you are working over a gas flame and aren’t afraid of some fire, toss the beef near the flame so that the oil briefly combusts in big bursts. (If this makes you nervous, don’t allow it to catch fire. Instead, manage the heat to prevent flare-ups.) Using a spatula, transfer beef to a platter to rest. Repeat with remaining beef, always getting the pan smoking hot before the next batch and adding more oil if needed.
4. When all the beef is cooked, return the empty pan to high heat. Add 1-tablespoon (15ml) oil and heat until smoking. Working in batches, add just enough red onion so that it sears and browns rapidly without steaming, about 30 seconds. Toss a few times until the onion is crisp-tender. Using a spatula, transfer onion to a platter. Repeat with remaining onion, always heating the pan until smoking first and adding more oil if necessary.
5. Return the empty pan to high heat, add 1-tablespoon (15ml) oil, and heat until smoking. Working in batches if necessary, add scallions and cook, without stirring, until seared on bottom side, about 30 seconds. Push scallions to the side and add peppers. Cook until seared, about 30 seconds longer.
6. Push scallions and peppers to the side and add tomatoes to the pan, allowing them to sear on one side, about 30 seconds. (If your burner isn’t very strong, you can remove the scallions and peppers from the pan before adding the tomatoes to guarantee good searing. Otherwise, leave them in.) Try not to let the tomatoes grow too soft and pulpy; it’s better that they retain their shape rather than brown to the point of becoming mushy.
7. Add garlic and ginger and cook, tossing and stirring constantly, until lightly sautéed and fragrant, about 15 seconds. Add soy sauce and vinegar and toss to combine.
8. Return beef and all accumulated juices to the pan along with the red onions. (If you’ve removed the scallions and peppers, add them back now, too.) Add cilantro. Toss over high heat to combine well, seasoning with salt and pepper as you go. Remove from heat.
9. Spoon stir-fry onto plates with a mound of cooked rice and French fries and serve right away.
“What makes cookbooks interesting is to find out about the people and the culture that invented the food.”

- Vincent Schiavelli
SEAFOOD SALAD WITH POMELO

SUBMITTED BY: Miffy C. | Taiwan

Recipe for serves 1-2

INGREDIENTS

• Shrimps: 10
• Squid: 1
• Pomelo: 1/3
• Chili: 1
• Garlic: 2 clove
• Sauce--Salt: 0.5-1 tsp,
• Lemon juice: 2 tbsp

PREPARATIONS

1. Blanch the seafood for a minute, then let it cool and set aside
2. Pomelo peeled into small pieces
3. Chili, garlic minced
4. Add all seafood, minced garlic, chili
5. Add the sauce.

One of the customs of the Moon Festival is to eat pomelo. The weather in Taiwan is still hot and it is also the pomelo season at this period. Therefore, combined with appetizing salads and pomelo, no matter how much pomelo, don’t be afraid that won’t be able to finish it.
STEAMED CRAB

SUBMITTED BY: Aries Chang Taipei, TWN

INGREDIENTS
• Crab
• Ginger
• rice wine

PREPARATIONS
1. Pour water into the pot and heat it until the water boils;
2. Put the crab, ginger and rice wine into the steamer and then into the pot;
3. Cover and steam for 15 minutes before serving

Enjoy during the Mid-Autumn Festival, when crabs are plump, this dish is always on the table during the Mid-Autumn Festival reunion every year.