

# ASSIGN news

## TOP 10 REASONS TO USE ASSIGN RECRUITMENT

If you are currently working with Assign, you will appreciate the value of working with professional recruiters.

If you haven't had the pleasure yet – read on!

1. Recruiting the right staff takes time and effort – outsourcing recruitment allows you to keep focusing on your core business
2. You can spend more time developing and training and retaining your current staff members
3. Our recruitment agency has access to a large and varied pool of candidates – they have relationships with passive job seekers who may be more of a better fit for your organisation than those who happen to be reading the paper that day!
4. Recruitment Consultants are better trained in interviewing and screening candidates – it's their full time job!
5. Low risk – We guarantee our recruitment assignments and will replace them in their guarantee period if the candidate doesn't work out, for whatever reason.
6. Specialist recruiters will better determine suitability and fit as they interact with these types of candidates all day.
7. When you add up the hours spent and opportunity costs, using a recruitment agency is more cost effective than undertaking your own recruitment.
8. Maintain confidentiality; don't give away your competitive edge. By undertaking your own recruiting, you offer your competitors insight into your company's direction and success. You can keep all this information fully confidential by using a recruitment agency.
9. Recruitment agencies can also offer support and advice on salaries, market trends and availability.
10. Recruitment is what we do – we do it well, and we do it fast. Our consultants have a real passion for what they do and they know how to do the best possible job in the quickest possible time.

**CONTACT ASSIGN TODAY 02 8833 7000**

# Winter Warming Recepte

## Laksa



### INGREDIENTS

- 125g dry rice vermicelli noodles
- 4 Tbsp red curry paste
- 300g firm tofu, sliced
- 2½ cups sliced mushrooms
- 3 cups boiling water
- 1 cup light coconut milk
- 2 x 10g vegetable stock cubes, crumbled
- 3 baby bok Choy, leaves separated, stems shredded
- 1 cup bean sprouts
- Coriander leaves

### METHOD

- Place rice noodles in a bowl and cover with boiling water for 2 minutes.
- Heat a medium saucepan and sauté curry paste, tofu and mushrooms for 1 minute.
- Add boiling water, coconut milk and crumbled stock cubes. Bring to boil then reduce heat.
- Add bok choy and cook for a further minute.
- Drain rice noodles and divide between serving bowls. Ladle laksa over and sprinkle with bean sprouts and coriander.

