



August 2010

The Culinary Café
New Community School of Culinary Arts
266 South Orange Ave, Newark NJ 07103
(973) 624-2020 Ext: 223
Cafeteria Hours: 11:00AM – 2: 00PM

www.NewCommunity.org

RECIPE OF THE MONTH

Ana's Spanish Paella

- 1 pound large shrimp
- 1 pound mussels
- 1 dozen clams
- ½ pound scallops
- 2 teaspoons olive oil
- 1 teaspoon salt
- 1 pinch black pepper
- 1 onion, minced
- 1 red bell pepper, cut in strips
- 2 cloves of garlic minced
- 2 cups long-grain rice
- 3 cups water
- 2 packets, Zazon Goya (Coriander & Annatto)
- 2 teaspoons, Goya Alcaparrado (olive, pimientos & capers)
- 2 quart pot with lid

Heat pot on stove top, adding olive oil, garlic, onions, salt, pepper, ½ of the red bell pepper strips, along with the alcaparrado, Zazon packets. Add the shrimp, mussels, clams and scallops. Add the water and rice, simmer uncovered, about 10 minutes, stirring once or twice to prevent rice from sticking to the pot. Cover and cook at low heat for 20 minutes or until rice is fully cooked and all liquids have been absorbed. Remove from heat and let stand about 5 minutes before serving. Garnish the dish with the remaining red bell pepper strips and enjoy.



Our Mission

To help residents of inner cities improve the quality of their lives to reflect individual God-given dignity and personal achievement.