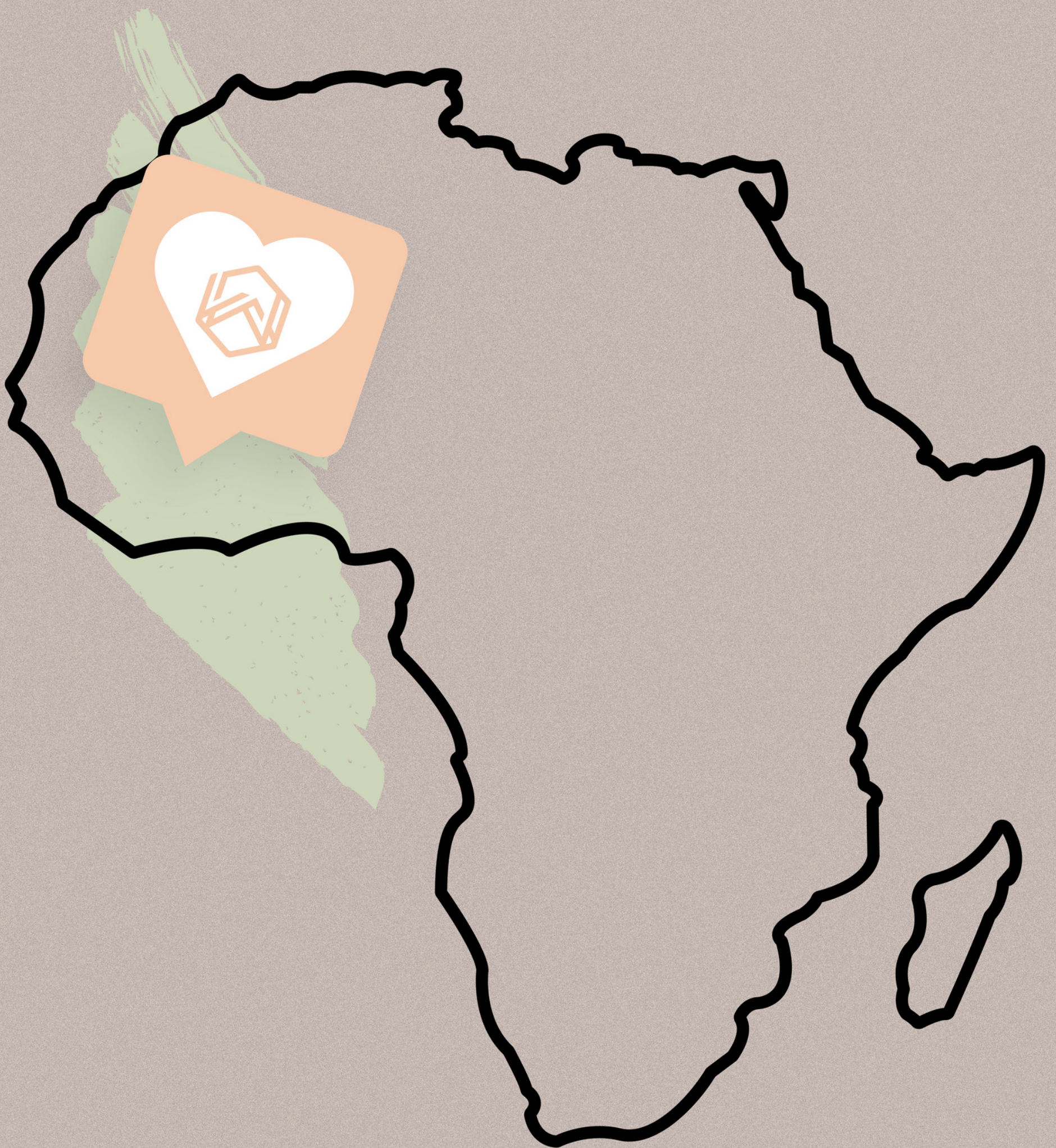


This week we want to be intentional about connecting with our Global Extended Family. Today, learn about West Africa, eat a meal as they would, and join us in lifting them up in prayer.



Jollof Rice

- 2 cups rice
- ¼ cup groundnut oil
- ½ tbs butter
- 1 tsp dried thyme
- ¼ tsp curry powder
- 1 onion, sliced
- 1 celery, diced
- 1 green pepper, diced
- 2 -3 garlic cloves
- 1 cup diced chicken breast
- 1 tbs grated ginger
- 1 tbs ground paprika
- 2 tbs cayenne
- 3 tbs tomato paste
- 2 chopped tomatoes
- 1 carrot, cubed
- 1 chicken bouillon cube
- 1 bay leaf
- 2 cups chicken stock
- 2 cups water
- ½ cup portobello mushroom
- salt
- ¼ cup cilantro

Instructions

- Add oil, butter, chicken breast, paprika, cayenne, onion, celery, green pepper, garlic and ginger in a large pot. Saute for about 3 minutes.
- Add chopped carrots, tomato paste, tomatoes, curry powder, bay leaf & thyme. Cook until tomatoes get slightly soft.
- Add rice and saute for 2 min. Add 3 cups of vegetable stock/water, bouillon cube, required salt.
- Close the lid and cook 30 min. Garnish with cilantro.