

# REFUGEE SUNDAY

**“For I was hungry and you gave me something to eat, I was thirsty and you gave me something to drink, I was a stranger and you invited me in.”**

Matthew 25: 35



# Tsebi Derho



Refugees coming to Canada experience culture shock. The food, the customs, and, cold weather can be overwhelming. But sharing a meal with a newcomer is one way to make them feel welcomed. They sense your compassion and feel more connected—food is a common language.

## Ingredients:

3 pounds chicken  
Lemon juice and salt to flavour  
3 medium onions  
¼ cup chili paste  
¼ cup unsalted butter, melted  
2 Tbsp tomato paste  
1 tsp chopped ginger  
1 tsp chopped garlic  
28 ounces diced tomatoes  
6 hard-boiled eggs

This recipe is a traditional Eritrean spicy chicken stew served with kitcha or injera.

## How to make it:

Cut chicken into pieces and pat dry with paper towel.  
Sprinkle with lemon juice and salt.  
Marinate for 30 minutes.  
Chop onions and cook until transparent.  
Add chili paste and butter. Cook for 5 minutes.  
Add tomato paste, ginger, garlic, and diced canned tomatoes. Simmer for 20 minutes on low heat.  
Add chicken and simmer until done. If the mixture is getting too thick, add some water.  
Arrange on a platter and top with 6 hard-boiled eggs.

*Pray for refugees worldwide. Pray for families seeking a safe place to rebuild their lives that doors will open so they find renewed hope. For more information on World Renew's Refugee Sponsorship and Resettlement Program, visit [worldrenew.ca/refugee-sponsorship](http://worldrenew.ca/refugee-sponsorship)*