



OM

KUWAIT



Population: 4,000,000
(70% non-Kuwaiti)

Languages: Arabic,
English

Religion: Muslim 75%,
Christian 18%,
Other 7%

Religious tolerance is
higher than elsewhere
in the region.

Young Kuwaitis are
materialistic and bored.
Many hear the gospel
while travelling abroad
and this can have a
ripple effect across the
region.



“God spoke to us as a community gathered for worship and prayer, that we were to be ‘fear extinguishers’ in other people’s lives.” DJ

Read more: www.om.org

Pray

- To establish vibrant communities of Jesus followers among the least reached people of the Arabian Peninsula.
- Satellite television and social media are the most powerful tools in reaching the region. There are signs of great response from seeking Muslims. Pray for effective follow-up.

Give

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- Help facilitate local workers going to language and mission training and for the distribution of Bibles and other literature.

Serve

join.ca@om.org

- Foreigners comprise most of the workforce. Professionals are welcome and can be influential amid their Arab peers.
- Arabs are increasingly exposed to Christians via travel, business contacts, and studying abroad. Pray that Christians will share and demonstrate the Good News.



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Bringing the world to your table: KUWAIT

Chicken Kabsa

For chicken marination:

Chicken (1 kg) in 4 pieces, with/without skin

Ginger garlic paste (2 tsp)

Tomato paste (2 tsp)

Turmeric powder (1/4 tsp)

Red chili powder (2 tsp)

Garam masala powder (1 tsp)

Salt (to taste)

Additional Ingredients:

Oil (1/4 cup)

Cinnamon (2 sticks)

Peppercorn (1 tbsp)

Cardamom (5)

Cloves (3)

Onion (1 small thinly sliced)

Chicken stock cube (1)

Basmati/ long grain rice (2 cups)

Water (3.5 cups)



Directions:

- Wash and soak rice for 30 min.
- Meanwhile, slice cleaned chicken pieces and cover in the above marinade for 10 min.
- In a rice pot, heat 1/4 cup oil, add cinnamon sticks, peppercorns, cardamom, cloves and then sauté for few seconds.
- Place the marinated chicken in the pot, close the lid. Fry for 10 minutes on each side on medium flame/heat (do not burn the sides)
- Since the chicken pieces are large, it will take approx. 20 mins. to cook for both sides.
- Remove the chicken and place aside (you can remove some oil from the pot or proceed as is)
- Add sliced onions to the same pot: sauté until slightly brown.
- Add 3.5 cups of water, the chicken stock cube and mix well (add dried lemon, if desired).
- When the water boils, add the strained rice, mixing gently (Don't add salt).
- Cover and cook until the liquid evaporates.
- Switch off the flame/heat, fluff the rice and place the fried chicken on the rice.
- Let stand covered for 5 mins.
- Simple chicken kabsa is ready!



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