

The Kingdom is Like Weeds Among the Wheat

The Parable of Weeds Among the Wheat

“

The kingdom of heaven may be compared to a man who sowed good seed in his field; but while men were sleeping, his enemy came and sowed weeds among the wheat, and went away. So when the plants came up and bore grain, then the weeds appeared also.

-Matthew 13:24-26 ”

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The Enemy

“

‘How then has it weeds?’ He said to them, ‘An enemy has done this.’

-Matthew
13:27-28

”

TMIY

Virtue

Vir = Man

Viribus = Strength

Virtue = a habitual and firm disposition to do the good.

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Discernment

Allows you to see the good from the bad.

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To Be Human

Humus = earth or ground; dirt

To be human is to be humble.

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The Breath of Life

“

The Lord God formed man of dust from the ground, and breathed into his nostrils the breath of life; and man became a living being.

-Genesis 2:7 ”

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Succulent Fried Chicken Breast over a Wedge Salad w/ Greens



TMIY

Succulent Fried Chicken Breast over a Wedge Salad w/ Greens

Ingredients:

Chicken

- 1 Chicken Breast
- ½ cup Mayonnaise
- 2 Tbs water
- 1 box Panko Breadcrumbs
- 1 box Italian seasoned breadcrumbs
- ½ tsp Cayenne pepper
- 4Tbs/Half stick of butter
- 4Tbs Olive oil
- ½ - 1 tsp Salt
- ½ - 1 tsp Pepper

Salad Dressing

- ¼ cup sour cream
- ¼ cup mayonnaise
- ½ tsp salt
- ½ tsp garlic powder
- Dash of Tabasco sauce
- Dash of Worcestershire sauce
- ½ Tbs water
- Dash of Ground black pepper
- 1 bunch chives thinly sliced (apx 1 Tbs)

Salad

- 1 Head iceberg lettuce, cut into a wedge
- 1 bag arugula, 1 large "pinch" apx ½ cup
- 1 container pea sprouts or microgreens, 1 large "pinch" apx ½ cup
- 1 container mint leaves, 6-8 leaves, ripped
- Crispy bacon bit, apx 2 Tbs
- Dried cranberries, apx 1 Tbs
- Cherry tomatoes halved, apx 3-4 tomatoes per person

Instructions:

Chicken

- Filet chicken breast in half and season on both sides with salt and pepper.
- In a medium sized bowl combine mayonnaise, water, and cayenne pepper and mix until smooth.
- In a separate bowl/container add equal parts panko breadcrumbs and Italian seasoned breadcrumbs and mix.
- Dredge the chicken in the wet ingredients followed by the breadcrumb mix and repeat a second time. Making sure the chicken has an even coating of breadcrumbs on the outside.
- Add ½ a stick of butter and 4 tbs of olive oil to a pan and heat to 350 degrees Fahrenheit.
- Once the oil is up to temp, add the breaded chicken breasts to the pan and cook, flipping halfway, until 165 degrees internally and a nice golden-brown exterior (roughly 10 minutes).
- Once done, place the chicken onto a wire rack or paper towel lined plate to rest before cutting into strips.

Salad

- In a large bowl combine sour cream, mayonnaise, salt, garlic powder, Tabasco sauce, Worcestershire sauce, ground black pepper, chives, and ½ tsp water (add more or less to get the desired consistency) and whisk until combined.
- Combine a handful of arugula, some mint leaves, pea sprouts or microgreens, bacon bits, and dried cranberries in a bowl and dress with a desired amount of house-made salad dressing.

Plating

- Slice a ½ inch thick slice of the iceberg lettuce head and place it on the plate as the foundation of the dish and season it lightly with salt and pepper.
- Take a handful of dressed salad mix and place it on top of the iceberg wedge slice and top with halved cherry tomatoes.
- Slice chicken on a bias and place on top of the salad, and garnish with extra chives and microgreens.



Session 13

- What are the weeds in your life that can, by God's grace, be turned into virtue?
- How are you growing in the virtue of humility?