

## Discussion Questions

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1. Note that in 20:31, John does not say “eternal life,” do you think that that is what John is implying or do you think he’s talking about something else? If something else, what?
2. John discusses all the things Jesus did, that the world itself could not contain all that He did. When you think about the things Jesus did, what things come to mind? Why is what Jesus “did” (all the things, not merely what He did at the end of his life on earth) so important?

## Application Questions

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1. This week marks our 43 week on the book of John this year (we had a week 0 where we did an introduction). Now is a great time to be reflective about how this has impacted you.
2. How has your relationship with Jesus grown?
3. How are you being increasingly intentional in your relationship with Him?
4. What new spiritual disciplines are you doing now that you weren’t doing a year ago?
5. What areas of your life is God working in?
6. How will you choose to move closer to Jesus as we approach Advent and 2021?
7. What do you hope your relationship with Jesus will look like a year from now?
8. How can your LifeGroup help you in growing in your relationship with Jesus and with one another?

# JOHN

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a 20/20 Vision of Jesus  
through the Gospel of John

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LifeGroup Curriculum  
Week 42  
John 20:30-31; 21:24-25

## Breaking Bread

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### **Creamy Chicken (or turkey) tortilla soup**

2 tablespoon vegetable oil  
1 medium yellow onion diced  
4 cloves garlic minced  
2 jalapenos diced  
6 cups low-sodium chicken stock  
2 14.5 ounce fire roasted diced tomatoes w/green chilies  
1 11 ounce can corn  
1 14.5 ounce can black beans, rinsed & drained  
1 tablespoon chili powder  
2 teaspoon ground cumin  
1 teaspoon smoked paprika  
1/8 teaspoon crushed red pepper red pepper flakes, optional  
3 tablespoons crushed corn tortilla chips  
3 chicken breasts or 3 cups cubed rotisserie chicken meat or leftover turkey  
2 limes; 1 juiced and 1 cut into wedges for serving  
1 cup heavy cream  
kosher or sea salt to taste  
freshly ground black pepper to taste

- Crush enough tortilla chips to make 3 tablespoons and set aside.
- Heat a Dutch oven over medium heat, and add the vegetable oil.
- Add onions and cook 3 minutes or until softened and translucent.
- Add jalapenos and cook an additional 1-minute.
- Add garlic and cook 30 seconds.
- Pour in the chicken broth, tomatoes, corn, beans, chili powder, cumin, smoked paprika, crushed red pepper and crushed corn tortilla chips.
- If using chicken breasts or turkey add them now and reduce the heat to low.
- Simmer for 20 minutes or until chicken is cooked through.
- Remove chicken breasts and use two forks to shred. Transfer the shredded chicken back into the pot. (If using chopped rotisserie chicken, add it now.)
- Add lime juice and heavy cream. Stir well and season with salt & pepper. Cook until heated through.

## Fellowship Questions

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1. What stood out to you from the sermon on Sunday? What was one take away you had?
2. Did you memorize the memory verse this week?
3. How are you intentionally connecting with people during this season?

## Introduction Activity

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It is Thanksgiving week! What is your favorite Thanksgiving foods?

## Reading

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### **Read John 20:30-31; 21:24-25**

What stood out to you?

## Prayer Activity

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Do some “popcorn prayer” where someone opens, someone closes and everyone in the room gets to pray in the middle. Focus your prayer on your thankfulness for all Christ has done, be specific about your own life and walk and how He’s worked in you.

## Memory Verse

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*“...these are written so that you may believe that Jesus is the Christ, the Son of God, and that by believing you may have life in his name.”*

*-John 20:31*

## Worship

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On your LifeGroup Facebook Page share a worship song or video that spoke to you this week.

## God Sightings

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Build a LifeGroup Facebook Page and have people share their God Sightings throughout the week