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## FEED THE FUTURE INNOVATION LAB FOR LEGUME SYSTEMS RESEARCH

March 2022



The Feed the Future Innovation Lab for Legume Systems Research fosters dynamic, profitable, and environmentally sustainable approaches that contribute to resilience, productivity, and better nutrition and economic opportunities. The lab is managed by Michigan State University.

*From the Management Office*

**GLOBAL VIRTUAL CONVENING 2022**  
**Annual Research Progress and Strategic Planning Event**



Over 100 global legume researchers and stakeholders attended the two-day public forum virtual event which featured Legume Systems Innovation Lab project research updates. Internal project personnel also conducted a day of strategy meetings.

Thanks to everyone who attended and more to follow in the April newsletter!



*In the News*

**Legume Systems Innovation Lab**

# 2021 ANNUAL REPORT NOW AVAILABLE



Feed the Future Innovation Lab for  
Legume Systems Research  
Fiscal Year 2021 Annual Report  
October 1, 2020 – September 30, 2021



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Click on the link below to get your copy of the Feed the Future Innovation Lab for Legume Systems Research 2021 Annual Report.

The report contains research updates from projects supported by the lab in West and Southern Africa. The Legume Systems Innovation Lab focus crops include cowpea and common bean.

Legume Lab projects are innovative and take a systems approach in addressing solutions to address global hunger.

[View Reportt](#)

## *Featured Legume of the Month*

### Cowpea



We have featured Cowpea several times in our newsletter over the years and as it was voted, "favorite legume" among attendees at our recent global convening, it seems only fitting to highlight it once again.

Cowpea is a vital crop throughout much of Africa. In Sub-Saharan Africa, cowpea plays a vital role as both food and feed providing affordable protein and nutrients. Cowpea is also important as a nutrient fixing crop, promoting soil health.

### Cooking with Cowpea...

#### AKARA, Fried Bean Cakes

Akara is a fried bean cake made from cowpea. It is very popular in many locations throughout Western Africa. This recipe for Akara is Nigerian and is just one of many Nigerian recipes found on the [Yummy Medley](#) website.

Ingredients for Akara include cowpea, hot peppers, onion, vegetable bouillon, and oil for frying.

We hope you give it a try!



[Get the recipe here](#)

### **For More Information on the Feed the Future Innovation Lab for Legume Systems Research**

[Visit our website](#)



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