Serving size: 4-5

Ingredients:

- 1 ½ tbsp oil
- 1 medium-sized onion (thinly sliced)
- 2 cloves of garlic (minced)
- 10 curry leaves
- 3-inch piece of pandan leaf (cut in half)

- 2/3 of a medium-sized scotch bonnet
- 1/3 cup sliced smoked tuna (½ cm thick slices)
- 70g tomato paste
- 3 tbsp fish curry powder
- 1 can (425g) baked beans (with the sauce)
- ¾ tsp salt
- ½ cup coconut milk
- ¼ cup water

Instructions:

1. Heat 1 ½ tbsp oil in a pot at medium heat for around 30 seconds. Then, add in 1 thinly sliced medium-sized onion, 2 minced garlic cloves, 10 curry leaves, 3-inch piece of pandan leaf (cut in half), and 2/3 of a medium-sized scotch bonnet. Sauté on medium heat for around 2 minutes or until the onions are softened.
2. Then, add 1/3 cup sliced smoked tuna and continue sautéing on medium high heat for 3-4 minutes or until the onions start to turn golden brown in colour. Adding the smoked tuna at this stage will give the curry a richer taste.
3. Next, add 70g tomato paste and 3 tbsp fish curry powder and mix well. Continue cooking for another 2 minutes on medium heat, to cook off the tomato paste.
4. Now, add 1 can (425g) baked beans (with the sauce) along with ¾ tsp salt. Stir and cook for 2 more minutes.
5. Lastly, add ½ cup coconut milk and ¼ cup water and stir to mix with the curry. Let the curry cook for another 3 minutes or until the baked beans become soft. You can serve this baked bean curry with roshi or rice.

Recipe Categories:
Breakfast (/recipe-categories/breakfast)
Curry Recipes (/recipe-categories/curry-recipes)
Maldivian Recipes (/recipe-categories/maldivian-recipes)
Maldivian Recipes Valhomas (/recipe-categories/maldivian-recipes-valhomas)
Valhomas (/recipe-categories/valhomas)

Interviews