

## Curry Tuna Puffs

Yield: 16 pieces

### Ingredients

- 3 tbsp extra virgin olive oil
- ½ small onion, diced
- 1 large garlic clove, minced
- 1 ½ tsp curry powder
- 1 small russet potato, diced
- ½ cup frozen or fresh peas
- ½ cup [Crown Prince Natural Clam Juice](#)
- 1 can (5 oz.) [Crown Prince Natural Chunk Light Tongol Tuna in Spring Water – No Salt Added](#), drained and flaked
- 2 green onions, sliced
- salt and black pepper, to taste
- 2 packages frozen puff pastry sheets
- 1 egg, beaten



### Directions

Heat a sauté pan over medium high heat. When pan is hot add olive oil. Allow oil to heat up, about one minute. Add onion and garlic, stirring constantly until onions are translucent and garlic is fragrant. Stir in curry powder and season with salt and pepper. Add potatoes and stir occasionally, about five minutes. Pour in clam juice, stir, and allow liquid to evaporate. When liquid has evaporated, turn off the burner and add tuna and green onions. Stir to combine and season to taste. Transfer to a bowl and allow mixture to completely cool before stuffing into puff pastry.

Preheat oven to 400°F. Flatten puff pastry dough and cut each sheet into four pieces. Fill each piece generously with filling. Wipe edges with water and fold over dough to cover filling. Pinch ends tightly to seal. Repeat this procedure for all pieces. Place each piece on a parchment paper lined baking sheet. Brush each piece with egg. Place the baking sheet on middle rack in oven and bake for at least 30 minutes, or until golden brown.

Remove from oven and allow to cool slightly before serving. Puffs can be served warm or room temperature.

