



Maldivian Tuna Salad (Mas Huni)

I first tried this dish, which is traditionally eaten in the Maldives for breakfast, because I thought it sounded interesting. But I was bowled over. It's easy to make, and you end up with a dish that transforms canned tuna into a refreshing treat full of lime and spark. I pulled this version from several I liked, but most recipes I've come across just use equal amounts of coconut to tuna, with some sort of chili pepper and red onion, plus lime. I think oil-packed tuna is really good here—especially since there is otherwise no oil. If you can't find fresh coconut (I can't ever), reconstituting dried unsweetened coconut is easy; here's the method I used. This salad is usually served with Maldivian roshi, which is a flatbread like roti. It's also good on simple flatbread crackers as an appetizer.

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- 1 5-ounce can good oil-packed tuna (about a cup), thoroughly drained in a fine mesh colander and flaked
- 1 cup unsweetened shredded coconut, fresh or dried (dried must be reconstituted)
- Juice of 2 limes (use three if they are small), plus grated zest of one lime
- 1 red chili pepper (I used a large Fresno), stem removed, cut into several pieces
- ¼ small red onion (about ¼ cup), cut into chunks
- Salt to taste

1 In a medium bowl, combine the flaked tuna and coconut and mix together well with a fork. Stir in the lime juice and zest.

2 In a mini food processor, combine the chili and onion and process until very finely chopped. (You can also do this by hand.) Add this to the tuna mixture and mix well. Season with salt to taste. Let sit for at least 20 minutes before serving—or refrigerate until ready to use.