Homemade Baked Beans

Ingredients

2 cups dried white beans (soaked overnight and boiled until tender)

1 cup tomato puree

1 medium onion, finely chopped

2 garlic cloves, minced

1 tablespoon brown sugar

1 tablespoon ketchup

1 teaspoon smoked paprika

0.5 teaspoon cumin

1 tablespoon oil

Salt and pepper to taste

1. Preheat the oven to 200 degrees C.
2. Heat oil in a pan and sauté the onion and garlic until soft.
3. Add the tomato puree, brown sugar, ketchup, paprika, cumin, salt, and pepper. Simmer for 5 minutes.
4. Stir in the boiled beans and simmer for another 10-15 minutes until the sauce thickens.
5. Put the beans in an oven proof dish, cover with foil and bake in the preheated oven for 40 minutes, covered with foil. If the beans get too dry, add some stock or water.
6. Serve warm with toast or as a side.