



Ingredients:

- 500g Beef fillet steak, thinly sliced
- 3 Potatoes, peeled and cubed
- 2 onions, peeled and quartered, layers separated
- 2 tsp curry powder + 3 tsp extra
- 2 tbsp oil + 2 tbsp extra
- 1 tbsp chilli sauce
- 1 tbsp soy sauce
- 1/2 cup of water
- 1 cube chicken stock
- 3 tsp cornflour
- 1 tbsp apple juice or apple cider



Instructions:

1. Heat oil in a pan or wok. Add potatoes and cook for about 5 minutes, or until just tender and lightly crisp, stir occasionally.
2. Add onions and 2 tspns of curry powder. Cook for 2 minutes. Remove from pan.
3. In the same pan, heat extra oil. Add beef and cook until golden brown and cook through. Return potatoes and onions to the pan. Add remaining curry powder and stir for 2 minutes.
4. In a bowl, combine chilli sauce, soy sauce, water, crumbled chicken stock, cornflour and apple juice or cider. Pour into the pan. Stir until sauce boil and thickens.
5. Reduce heat and simmer for 3 minutes. Serve hot.