Curried Mince

28gms Margarine
675gms Minced Steak
1 large Onion
1 Green Apple
2 tablespoons Fruit Chutney
Salt, Pepper
1 tablespoon Curry Powder
1 tablespoon Lemon Juice
1 pkt Vegetable Soup
2½ cups Water

Heat margarine in frying pan, add mince, stir constantly until meat changes colour. Add peeled and chopped onion and apple, sauce until browned. Add remaining ingredients, stir until mixture boils; reduce heat, cover, simmer 20 to 25 minutes, or until liquid is reduced and meat tender.

Serves 4