**Stir fried eggs**

**Serves: 1**

* 10ml/2 tsp vegetable oil
* 1 (200g) tray stir fry vegetables
* 15ml/1 tbsp sweet chilli sauce
* 1 large egg, beaten
* stir fry rice noodles to serve
1. Heat the oil in a large frying pan or wok; add the vegetables and stir fry for 3 mins or until soft.
2. Add the chilli sauce and 2 tbsp water. Stir fry for 1 min.
3. Add the beaten egg to the pan and cook for 1 mins or until set slightly before stirring to mix with the vegetables.
4. Serve with noodles.