

Name _____

Egg-citing Scrambled Eggs Adventure

Multiple Choice Questions

1. What should you do first when making scrambled eggs?
 - a) Add salt and pepper to the skillet.
 - b) Crack the eggs into a mixing bowl.
 - c) Melt butter in the skillet.
 - d) Add milk to the eggs.

2. How should you mix the eggs, milk, salt, and pepper together?
 - a) Vigorously whisk them together.
 - b) Stir them slowly with a fork.
 - c) Shake them in the mixing bowl.
 - d) Use a spoon to mix gently.

3. What should you do with the eggs once they're in the skillet?
 - a) Stir them constantly.
 - b) Let them cook without stirring.
 - c) Push them to one side and leave them.
 - d) Shake the skillet vigorously.

4. When should you add optional toppings like cheese or vegetables to your scrambled eggs?
 - a) Right at the beginning when you crack the eggs.
 - b) After the eggs are fully cooked.
 - c) Before pouring the egg mixture into the skillet.
 - d) When the eggs are partially set in the skillet.

5. How should your scrambled eggs look when they are fully cooked?
 - a) Burnt and crispy.
 - b) Soft and slightly runny.
 - c) Hard and overcooked.
 - d) Soft and slightly creamy.

