

Name \_\_\_\_\_

## Egg-citing Scrambled Eggs Adventure

### Open-Ended Response Questions

1. Describe the appearance and consistency of scrambled eggs when they are "mostly set but still slightly runny."
2. Can you suggest some other optional toppings or ingredients that could be added to scrambled eggs for extra flavor?
3. What might happen if you cook scrambled eggs over high heat instead of medium-low heat?
4. Explain the purpose of gently folding and pushing the eggs while cooking.

