

Name \_\_\_\_\_

## Egg-citing Scrambled Eggs Adventure

### Short Answer Key

1. Whisking the eggs, milk, salt, and pepper together ensures they are well mixed and slightly frothy.
2. You should sprinkle grated cheese on top of the eggs when they are partially set in the skillet.
3. You should let the eggs cook for a few seconds without stirring at the beginning.
4. Fully cooked scrambled eggs should be soft and slightly creamy.
5. It's important to serve scrambled eggs immediately to enjoy their fluffy and hot-off-the-stove texture.

