

Name _____

Egg-citing Scrambled Eggs Adventure

Open-Ended Response Answer Key

1. "Mostly set but still slightly runny" means that the eggs have started to solidify but are not fully cooked. They should look soft but not runny like raw eggs. They might appear a bit glossy and have some liquid still visible.
2. Some other optional toppings or ingredients for scrambled eggs could include diced tomatoes, sautéed mushrooms, diced bell peppers, or cooked bacon bits for added flavor.
3. If you cook scrambled eggs over high heat instead of medium-low heat, they may cook too quickly and become tough or rubbery. High heat can also cause them to brown too quickly.
4. Gently folding and pushing the eggs while cooking helps ensure even cooking and the incorporation of any optional toppings. It prevents overcooking in some parts while others remain undercooked. This technique results in creamy and evenly cooked scrambled eggs.

