

Name _____

Wholesome Chicken Noodle Adventure

Open-Ended Response Answer Key

1. Washing hands thoroughly before cooking is important to prevent the spread of germs and ensure food safety. Dirty hands can introduce harmful bacteria to the food, which can lead to foodborne illnesses.
2. To shred the cooked chicken breasts, you can use two forks and pull them apart in opposite directions. You can also use your hands, but make sure they are clean and cool enough to handle.
3. Adding thyme enhances the flavor of the chicken noodle soup by giving it a subtle earthy and herby taste. You can also experiment with other herbs like rosemary or parsley to add different layers of flavor.
4. Optional toppings or garnishes could include grated Parmesan cheese, croutons, a drizzle of olive oil, or a squeeze of fresh lemon juice. These additions can add texture and extra flavors to your soup.

