

Name _____

Savoring the Flavors of Mexican Cuisine

Open-Ended Response Questions

1. Explain the difference between quesadillas and nachos in terms of their ingredients and preparation.
2. Describe the nutritional benefits of avocados and why they are a key ingredient in guacamole.
3. How does the use of spices and seasonings enhance the flavors of Mexican cuisine, and can they offer any health benefits?
4. Explain why it's important to maintain a balance of flavors in Mexican cuisine, and provide an example of how this balance is achieved in a specific dish.

