

Name \_\_\_\_\_

## Terrific Tacos Fiesta

### Short Answer Key

1. You can tell the meat is cooked through when it is no longer pink, and the juices run clear when you pierce it with a fork or knife.
2. Stirring the seasoned meat while it simmers helps ensure that the taco seasoning is evenly distributed and coats the meat uniformly.
3. Two optional toppings for tacos are sliced jalapeños and chopped cilantro.
4. To make it easy for everyone to assemble their tacos, serve the toppings in separate bowls or on a platter, allowing people to choose their preferred toppings.
5. You can use a wooden spoon to break apart the meat while it's cooking.

