

Name \_\_\_\_\_

## Terrific Tacos Fiesta

### Open-Ended Response Answer Key

1. The seasoned meat, after cooking and ready for tacos, should have a crumbly texture and be coated with flavorful taco seasoning. It should be well-browned and visually appealing.
2. Setting up a taco bar with all the toppings allows everyone to customize their tacos according to their preferences. It ensures that each person can choose the ingredients they like and control the amount of each topping.
3. Alternative protein options for making tacos include ground turkey, ground chicken, shredded cooked chicken, grilled shrimp, or vegetarian options like black beans or tofu.
4. You can customize your taco by choosing your favorite toppings and adjusting their quantities. For example, you can add more cheese if you love cheese, use extra salsa for a spicier kick, or load up on lettuce for a refreshing crunch. It's all about personalizing your taco experience.

