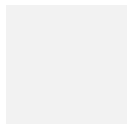


# Color Palette



#0D0D0D



#F2F2F2



#7ABFBF



rgba(122, 191, 191, .5)



#EB5428

# Typography

<https://fonts.google.com/share?selection.family=Bebas%20Neue%7CMontserrat:ital,wght@0,400;0,700;1,400>

---

Bebas Neue — Regular 400

**BEBAS NEUE — REGULAR**

H1- 40px

H2- 30px

H3- 25px

NAV A- 20PX

NAV SPAN- 20PX

MENU LI- 20PX

#SOCIAL LI- 20PX

FOOTER- 20PX

---

Montserrat — Regular 400

Montserrat — Regular

P- 16PX

DD- 16PX

LI- 16PX

NAV- 16PX

INPUT- 16PX

---

Montserrat — Bold 700

**Montserrat — Bold**

DT- 16PX

---

# Responsive

\* We haven't learned responsive images or fonts yet (that will be in GIT 414), so we are just delivering one image for all the breakpoints and using % to size.

74

BREAKFAST
 DINNER
 LUNCH
 APPETIZERS
 DESSERTS
 BEVERAGES
 SIGN IN

Find a recipe

STREET TACOS

Street tacos are delicious, amazing, and oh so mouthwatering! Bite into tender steak, zesty lime flavor with a hint of spice and add on tomatoes, avocado, and onions for a savory bite you are going to love!

These street tacos are completely jam-packed with flavor and they are so easy to make. I love how the meat is so tender and juicy and only takes an hour to marinate! If you absolutely love tacos like me, try out these other amazing taco recipes! These taco-stuffed avocados, Baja fish tacos, and ground beef tacos will not disappoint!!

SAVE

SHARE

PRINT

JUMP

← 1280 px →

Prep Time 10 minutes

Cook Time 10 minutes

Total Time 20 minutes

Author Taco Cheesington

Servings 6 Tacos

INGREDIENTS

- Flank steak
- Soy Sauce
- Worcestershire sauce
- Lime
- Minced garlic
- Cilantro
- Chili powder
- Cumin
- Salt
- Pepper
- Corn tortillas

DIRECTIONS

- Cut and mix: Cut the flank steak into one inch pieces. In a medium sized bowl add the soy sauce, Worcestershire, juice from one lime, cilantro, chili powder, cumin, and salt and pepper.
- Marinate: Add the steak and let marinate in the fridge for 1-2 hours.
- Cook the meat: Heat a medium sized skillet to medium high heat. Add the steak and marinade and cook for about 5-7 minutes or until no longer pink.
- Add toppings: Put the steak in the center of your tortilla with desired toppings.

NEED SOME SIDE DISHES?

MEXICAN RICE

Traditional recipe with a twist.

Rating ★★★★★

SALSA

Just the right amount of spice.

Rating ★★★★★

GUACAMOLE

Fresh and healthy.

Rating ★★★★★

TORTILLAS

Easy to make and so good.

Rating ★★★★★

FACEBOOK
 INSTAGRAM
 YOUTUBE
 TIK TOK

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TACO CHEESINGTON

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SAVE

SHARE

PRINT

JUMP

← 768 px →

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Cook Time 10 minutes

Total Time 20 minutes

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SAVE

SHARE

PRINT

JUMP

← 414 px →

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Cook Time 10 minutes

Total Time 20 minutes

Author Taco Cheesington

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# Front-End ONLY

\* Our discipline doesn't include server-side actions, so any content that requires it to function (sign in, form, star ratings), we'll only do the front-end part.

74

BREAKFASTBRUNCHLUNCHDINNERAPPETIZERSDESSERTSBEVERAGES

SIGN IN


STREET TACOS

SAVE

SHARE

PRINT

SHOP



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DETAILS

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10 minutes

Cook Time  
10 minutes

Total Time  
20 minutes

Author  
Taco Cheesington

Servings  
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FACEBOOK

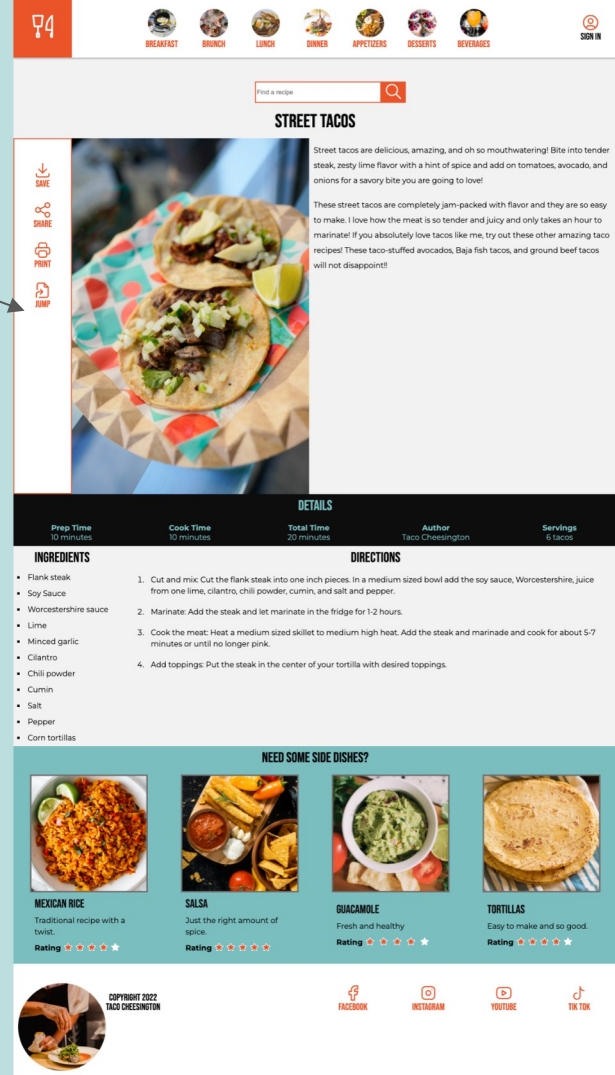
INSTAGRAM

YOUTUBE

TIKTOK

# MEGA HINTS

- No floats were used
- <div> IS used a few times to group things for style reasons which is how it is intended
- There's about 500 lines of CSS code



Same concept as the mobile nav from the first assignment

Search Form  
<https://developer.mozilla.org/en-US/docs/Web/HTML/Element/input/search>

