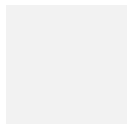


Color Palette



#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.

44

BREAKFASTBRUNCHLUNCHDINNERAPPETIZERSDESSERTSBEVERAGES

SIGN IN

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STREET TACOS

SAVE

SHARE

PRINT

JUMP

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!

← 1280 px →

DETAILS

Prep Time10 minutes

Cook Time10 minutes

Total Time20 minutes

AuthorTaco Cheesington

Servings6 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 marinate 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

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TACO CHEESINGTON

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← 768 px →

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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.

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BREAKFASTBRUNCHLUNCHDINNERAPPETIZERSDESSERTSBEVERAGES

SIGN IN

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Q


STREET TACOS

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SHARE

PRINT

SHOP



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Rating ★ ★ ★ ★ ★



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GUACAMOLE

Fresh and healthy


Rating ★ ★ ★ ★ ★



TORTILLAS

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Rating ★ ★ ★ ★ ★



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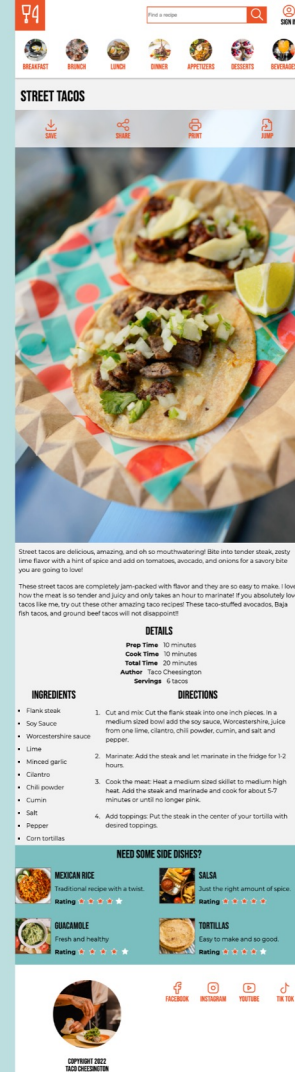
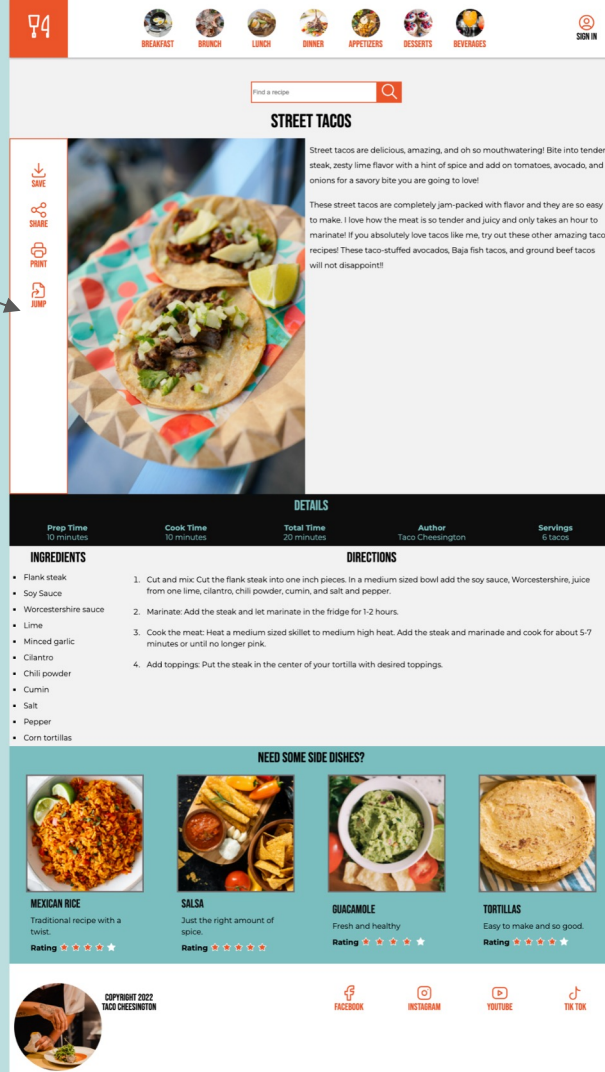
TIK TOK

MEGA HINTS

<menu>

<https://developer.mozilla.org/en-US/docs/Web/HTML/Element/menu>

- 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>

