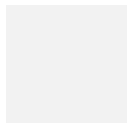


# Color Palette



#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>

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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

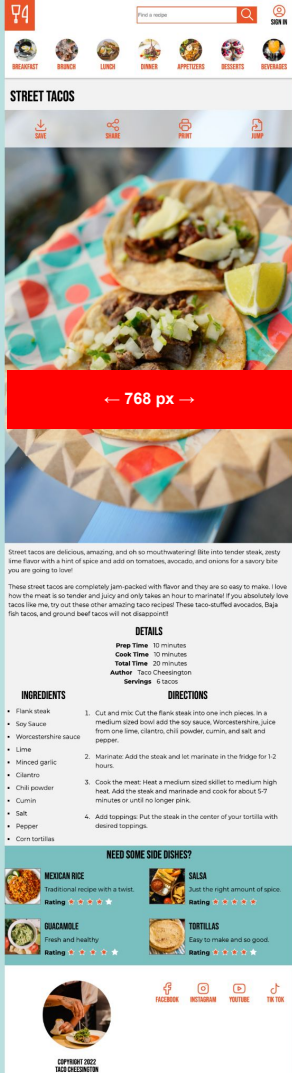
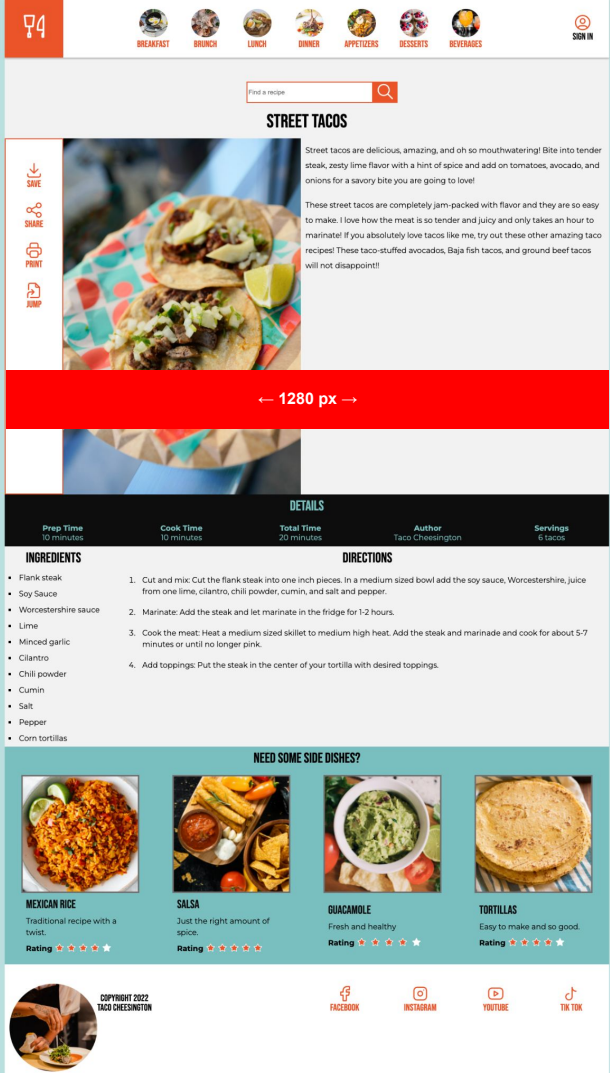
**Montserrat — Bold**

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.



# 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 to the front-end part.

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BREAKFASTBRUNCHLUNCHDINNERAPPETIZERSDESSERTSBEVERAGES

SIGN IN


STREET TACOS

SAVE

SHARE

PRINT

SHOP



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!

DETAILS

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

1. 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.
2. Marinate: Add the steak and let marinate in the fridge for 1-2 hours.
3. 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.
4. 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 ★★★★★



COPYRIGHT 2022  
TACO CHEESINGTON

FACEBOOK

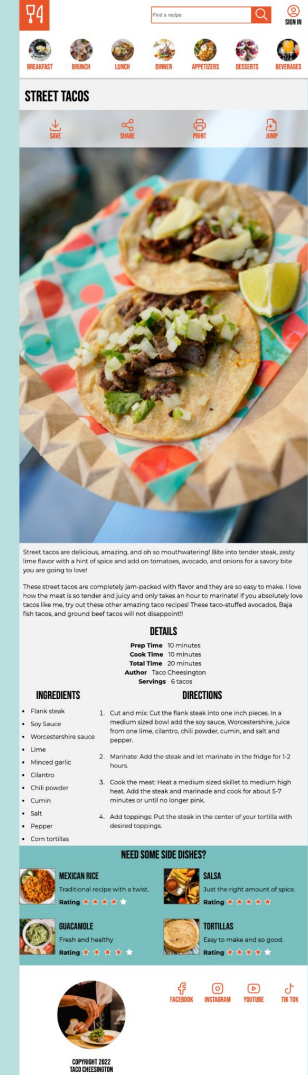
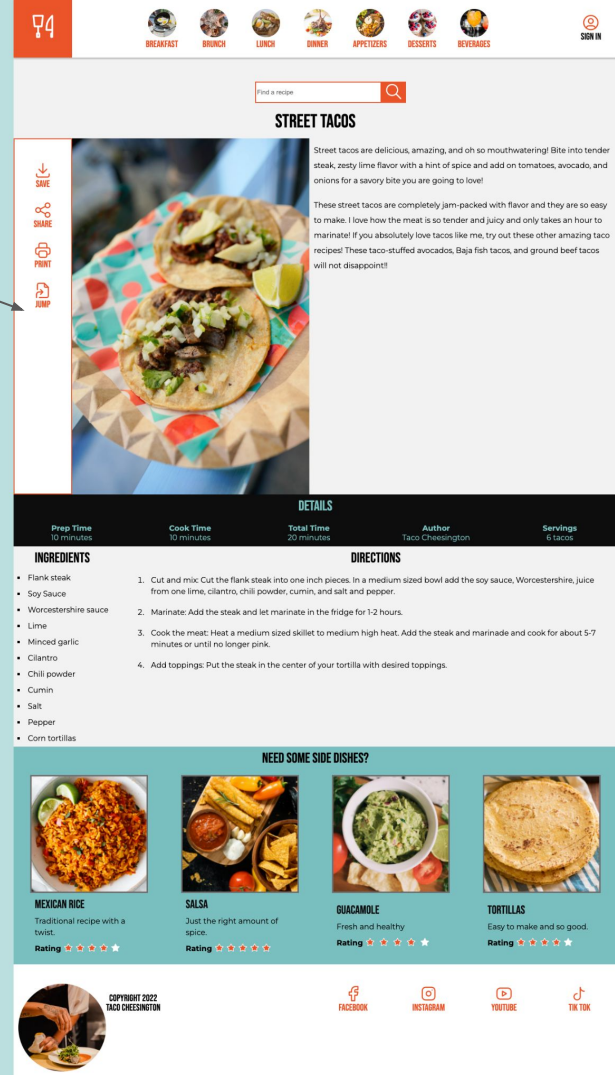
INSTAGRAM

YOUTUBE

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>

