



## 4-Course Mexican Dinner

### Dinner (Cena) in Mexico

Cena in Mexico is often eaten between 7 and 9 PM.

In Mexico, cenas are typically kept light, featuring anything from just a cup of coffee and some pan dulce to soups or tacos. However, depending on one's activities and schedule, dining out is still popular, and food stands sell tacos, botanas (snacks), and dulces (sweets) throughout the night.

It is traditional to begin each meal with a "provecho!", which means "enjoy" and is used like the French "bon appétit."

Enjoy, and learn more in our [Fact Sheet on Mexico!](#)

#### Where can I learn more?

See our [Fact Sheets](#) and [Resources](#) to learn more about food and meals in Mexico! And, if you make this meal, please [share the Story with us!](#)

### First Course:



#### Pozole

*This stew, which stars hominy and meat, is a staple in many Mexican and Mexican-American homes and during celebrations.*

<http://ourrecipeforunity.org/recipes/pozole/>



### Second Course:



#### Elotes

*This Mexican take on corn-on-the-cob can be topped with sour cream, mayo, cheese, chile powder, or butter.*

<http://ourrecipeforunity.org/recipes/elotes-grilled-mexican-corn/>



### Third Course:



#### Crispy Pork Carnitas

*This dish is made by braising pork in oil or lard, tenderizing it, and serving with cilantro, onion, tortillas, and other condiments.*

<http://ourrecipeforunity.org/recipes/crispy-pork-carnitas/>



### Dessert:



#### Churros

*The Mexican take on this Spanish sweet can involve filling it with dulce de leche, cajeta, chocolate, or vanilla.*

<http://ourrecipeforunity.org/recipes/churros/>

