



1. Hard or soft tortilla shells filled with beans, meat, lettuce, tomatoes, and cheese.



2. The "little donkey", a soft (flour) tortilla with meat, cheese, and beans rolled up inside (may have lettuce, sour cream, tomato, etc. too).



3. A corn tortilla rolled around a filling and covered with a chili pepper sauce (usually baked like a casserole).



4. An avocado-based dip.

5. Chicken, steak, or shrimp sautéed with peppers and onions. May include guacamole, sour cream, cheese, pico de gallo, lettuce and tortillas to make your own tacos.



6. Tortilla chips covered with cheese, and a variation of meat, lettuce, refried beans, tomato, salsa, sour cream, olives, jalapenos, etc. /



7. All the makings of a taco usually served in an edible dish.



8. Small, deep-fried corn tortillas filled with meat.

Act. 2 LABEL THE DISHES IN THE PICTURES, USE THE VOCABULARY LIST GIVEN. Nombra los platillos mexicanos usando el vocabulario de platillos incluido

☒ TACOS

☐ BURRITO

☐ GUACAMOLE

☐ FAJITAS

☐ NACHOS/NACHO SALAD

☐ TACO SALAD

☐ ENCHILADAS

☐ TAQUITOS



LIVEWORKSHEETS