

## *Dragons Love Tacos*

### Fun Activities and Book Suggestions for Families

#### Art:

##### Thumbprint Dragon



Have your child start with the six green thumbprints to make the triangle shape, and then work their way outward. Next, press one thumb in red paint and one in yellow paint and alternate them to create the tail and neck. The head is made with two thumbprints on the bottom and one on top.

After the dragon dries, have your child draw legs, facial features, and the triangles that run along the dragon's back and tail. Use the picture above to help your child know where to add the details.

##### Fire-Breathing Dragons



For this project, you can either use toilet paper rolls or a paper towel roll cut in half. Have your child paint the cardboard tubes. Once they are fully dry, it's time for your child to glue the pompoms on the dragon. This works best with strong craft glue or a hot glue gun. Two pompoms will be the eyes, and one pompom will be the snout of the dragon. Next, attach googly eyes to finish off the dragon's face.

Once they have the body of the dragon made, have your child cut long strips of tissue paper. You can use any combination of red, yellow, and/or orange. Use 8 strips of tissue paper for each dragon and glue them on in an alternating pattern with a glue stick.

<https://onelittleproject.com/paper-roll-dragon-craft/>

##### Footprint Chili Pepper



Paint the child's foot red and press it on a piece of paper. Add a green stem and decorate the pepper any way the child likes.

## Fun with Food:

### Dragon Tacos



Fill tacos with the desired fillings, with hamburger meat on top. Placing each taco on its side on a serving plate, insert 1 tomato slice into the meat filling to look like a tongue (or fire). Place a cheese slice with a zigzag edge toward the meat, along the top side of the taco, between the shell and the filling. Place 2 olives, flat sides down, to look like eyes on top of the shell.

### Taco Seasoning Mix

- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- 1/2 teaspoon oregano
- 1/2 teaspoon onion powder
- 1/4 teaspoon salt



Have your child measure out all the spices and then mix them together. Store in a sealed container/jar. When ready to use, mix 2 tablespoons of the seasoning mix with 1/2 cup water and add it to the meat/vegetables for your tacos.

### Corn and Bean Salsa

- 2 Large Ripe Tomatoes – chopped
- 1/2 t of salt
- 1/4 cup of Fresh cilantro
- Medium Red Onion chopped
- 1 Can of Black Beans – rinsed and drained
- 1 Can of sweet corn – rinsed and drained



Measure and then combine ingredients, making sure to stir enough to distribute the salt and cilantro. That's it! You can use this salsa on your Dragon tacos!

If you and your child enjoyed reading *Dragons Love Tacos*, be sure to check out these books too:

- *Dragons Love Tacos 2* by Adam Rubin
- *There's a Dragon in Your Book* by Tom Fletcher
- *Little Taco Truck* by Tanya Valentine