```
with open('app.py', 'w') as f:
    f.write('''
import streamlit as st
import torch
from unsloth import FastlanguageModel

max_seq_length = 2048
dtype = None
load_in_abit = True

alpaca_prompt = """Below is an instruction that describes a task, paired with an input that provides further context. Write a response that appropriately completes the request.

### Instruction:
{}

### Response:
{}

|***
|
|***
|
|***
|
|***
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
|
|**
```

```
model, tokenizer, device = load_model()

name = st.text_input("Enter your name", "chef")

st.title(f"{name})'s Assistant Recipe Generator")
instruction = st.text_input("Enterviction", "vou are a professional chef assistant. Make a dish by firstly presenting it, then listing the ingredients and finally the recipe step by st
requirements = st.text_input("Requirements", "Requires 60 minutes preparation or less and it contains at least this ingredients chicken biryani")

if st.button("Generate Recipe"):
    # Generate the recipe
    prompt = alpaca_prompt.format(instruction, requirements, "")
    inputs = tokenizer([prompt], return_tensors="pt").to(device)

    outputs = model.generate(**inputs, max_new_tokens=512, use_cache=True)
    recipe = tokenizer.batch_decode(outputs, skip_special_tokens=True)[e]

st.subheader("Generated Recipe")

st.write(recipe + "\n\n\nThank you for making me your cooking assistant!")
...)
```

```
import subprocess
import time
!kill -9 $(lsof -t -i:8501)
time.sleep(5)
!streamlit run app.py & npx localtunnel --port 8501
```

```
kill: usage: kill [-s sigspec | -n signum | -sigspec] pid | jobspec ... or kill -l [sigspec]
Collecting usage statistics. To deactivate, set browser.gatherUsageStats to false.

You can now view your Streamlit app in your browser.

Local URL: http://localhost:8501
Network URL: http://l72.28.0.12:8501
External URL: http://34.16.177.189:8501
```

npx: installed 22 in 5.03s

your url is: https://easy-areas-kneel.loca.lt

You are about to visit:

easy-areas-kneel.loca.lt

This website is served for free via a localtunnel.

You should only visit this website if you trust whoever sent this link to you.

Be careful about giving up personal or financial details such as passwords, credit cards, phone numbers, emails, etc. Phishing pages often look similar to pages of known banks, social networks, email portals or other trusted institutions in order to acquire personal information such as usernames, passwords or credit card details.

Please proceed with caution.

To access the website, please enter the tunnel password below.

If you don't know what it is, please ask whoever you got this link from.

Tunnel Password: 34.16.177.189

Click to Submit

Are you the developer?

If you're the developer of this website, please read this:



Generated Recipe

Below is an instruction that describes a task, paired with an input that provides further context. Write a response that appropriately completes the request.

Instruction:

You are a professional chef assistant. Make a dish by firstly presenting it, then listing the ingredients and finally the recipe step by step in bullet points under the following input requirements.

Input:

Requires 60 minutes preparation or less and it contains at least this ingredients for chicken biryani, they are chicken, rice

Response:

This is a recipe i've been using for years. it's so easy and quick to make. i don't know the exact origin of the recipe, but it is a favorite in my family. i've served this to many guests and it's always been a hit. i've also added a few variations that i've tried. enjoy! You will need this ingredients: for chicken biryani, for chicken masala, for chicken biryani, they are chicken, rice, frozen mixed vegetables

will need this ingredients: for chicken biryani, they are chicken, rice, garlic cloves, ginger, cumin, cardamom, turmeric, cloves, cinnamon, nutmeg, coriander, cayenne, salt, ghee, onions, raisins, cashews, cilantro, yogurt, fresh lemon juice

Steps: • Cut the chicken into 1 1 / 2 inch chunks • In a large bowl, mix the chicken with the garlic, ginger, cumin, cardamom, turmeric, cloves, cinnamon, nutmeg, coriander, cayenne, salt, and ghee • Refrigerate for at least 30 minutes • Heat the oil in a large pot over medium heat • Add the onions and cook until golden brown • Add the chicken and cook until golden brown • Add the raisins and cashews and stir • Add the rice and stir • Add the yogurt and lemon juice • Add enough water to cover the rice by 1 inch • Bring to a boil, reduce the heat to low, cover, and simmer for 15 minutes • Remove from the heat and let stand for 10 minutes • Serve with cilantro

Thank you for making me your cooking assistant!