

Nu Html Checker

This tool is an ongoing experiment in better HTML checking, and its behavior remains subject to change

Showing results for contents of text-input area

Checker Input

Show ☒ source ☐ outline ☐ image report

Options...

Check by ☐ css

```
<!DOCTYPE html>
<html lang="en"><head>
  <meta charset="UTF-8">
  <meta http-equiv="X-UA-Compatible" content="IE=edge">
  <meta name="viewport" content="width=device-width, initial-scale=1.0">
  <meta name="description" content="Find great recipes and add your own for
everyone to use!">
  <link rel="icon" type="image/png" href="/static/images/favicon-16x16.png"
sizes="32x32">
  <link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-
awesome/6.1.1/css/all.min.css" type="text/css">
  <link rel="stylesheet"
href="https://cdnjs.cloudflare.com/ajax/libs/materialize/1.0.0/css/materialize.min
.css" type="text/css">
  <link rel="stylesheet" href="/static/css/style.css" type="text/css">
```

Check

Use the Message Filtering button below to hide/show particular messages, and to see total counts of errors and warnings.

Message Filtering

Document checking completed. No errors or warnings to show.

Source

```
1. <!DOCTYPE html>↵
2. <html lang="en"><head>↵
3.   <meta charset="UTF-8">↵
4.   <meta http-equiv="X-UA-Compatible" content="IE=edge">↵
5.   <meta name="viewport" content="width=device-width, initial-scale=1.0">↵
6.   <meta name="description" content="Find great recipes and add your own for
everyone to use!">↵
7.   <link rel="icon" type="image/png" href="/static/images/favicon-16x16.png"
sizes="32x32">↵
8.   <link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-
awesome/6.1.1/css/all.min.css" type="text/css">↵
9.   <link rel="stylesheet"
href="https://cdnjs.cloudflare.com/ajax/libs/materialize/1.0.0/css/materialize
.min.css" type="text/css">↵
10.   <link rel="stylesheet" href="/static/css/style.css" type="text/css">↵
11.   <title>Simply Foods</title>↵
12. </head>↵
13. <body> ↵
```

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14.  ↵
15.      <!-- Dropdown Structure Start -->↵
16.      ↵
17.      <ul id="dropdown2" class="dropdown-content">↵
18.          <li><a href="/my_recipes">My Recipes</a></li>↵
19.          <li class="divider"></li>↵
20.          <li><a href="/logout">Log Out</a></li>↵
21.      </ul>↵
22.      <!-- Dropdown Structure End -->↵
23.  ↵
24.      <!-- Navbar Start -->↵
25.      <nav>↵
26.          <div class="nav-wrapper">↵
27.              <a href="/home" class="brand-logo">Simply Foods</a>↵
28.              <a data-target="mobile-demo" class="sidenav-trigger"><i
class="material-icons"><i class="fa-solid fa-bars"></i></i></a>↵
29.              <ul class="right hide-on-med-and-down">↵
30.                  <li><a href="/home">Home</a></li>↵
31.                  <!-- Dropdown Trigger 1 -->↵
32.                  <li><a class="dropdown-trigger" data-target="dropdown1">Browse<i
class="material-icons right"><i class="fa-solid fa-square-caret-down"></i></i>
</a><ul id="dropdown1" class="dropdown-content" tabindex="0">↵
33.                      <li tabindex="0"><a href="/get_categories">Categories</a></li>↵
34.                      <li class="divider" tabindex="0"></li>↵
35.                      <li tabindex="0"><a href="/get_recipes_newest">Most Recent</a></li>↵
36.                      <li class="divider" tabindex="0"></li>↵
37.                      <li tabindex="0"><a href="/get_recipes">Browse All</a></li>↵
38.                  </ul></li>↵
39.                  ↵
40.                  <li><a href="/add_recipe">Add Recipe</a></li>↵
41.                  <li><a href="/profile/admin">Profile</a></li>↵
42.                  <li><a href="/logout">Log Out</a></li>↵
43.                  ↵
44.              </ul>↵
45.          </div>↵
46.      </nav>↵
47.      <!-- Navbar End -->↵
48.  ↵
49.      <!-- Mobile Sidenav Start -->↵
50.      <ul class="sidenav" id="mobile-demo">↵
51.          <li><a href="/home">Home</a></li>↵
52.          <li><a href="/get_categories">Browse by Category</a></li>↵
53.          <li><a href="/get_recipes_newest">Browse Most Recent</a></li>↵
54.          <li><a href="/get_recipes">Browse All Recipes</a></li>↵
55.          ↵
56.          <li><a href="/add_recipe">Add Recipe</a></li>↵
57.          <li><a href="/profile/admin">Profile</a></li>↵
58.          <li><a href="/logout">Log Out</a></li>↵
59.          ↵
60.      </ul>↵
61.      <!-- Mobile Sidenav End -->↵
62.  ↵
63.      <!-- Main Content Section Start -->↵
64.      <main>↵
65.  ↵
66.          ↵
67.          ↵
68.          ↵
69.  ↵
70.          ↵
71.  ↵
72.      <h2 class="page-title theme-color center">My Recipes</h2>↵
73.  ↵
74.      <div class="row">↵
75.          <div class="col s12 center-align">↵
76.              <a href="/add_recipe" class="btn-large red accent-4 text-
shadow">↵
77.                  Add Recipe <i class="fas fa-plus-square right"></i>↵
78.              </a>↵
79.          </div>↵

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80.     </div><↵
81. ↵
82.     <div class="row center-align">↵
83.         ↵
84.             ↵
85.                 <div class="col s12 m4 l3">↵
86.                     <div class="card red-subtheme text-shadow center-align">↵
87.                         <div class="card-image" style="background-image:
url(↵
88.                             ↵
89. https://realfood.tesco.com/media/images/1400x919-PeachMelbaSummerPudding-
85100bc3-367a-4ba8-b72c-bc3d179a2e6b-0-1400x919.jpg↵
90.                             ↵
91.                             );">↵
92.                         </div>↵
93.                         <div class="card-content white-text content-
wrapper">↵
94.                             <!-- Recipe Modal Trigger -->↵
95.                             <a data-target="recipe-modal-16" class="btn card-
title text-link modal-trigger">Peach melba summer pudding</a>↵
96.                             <p>↵
97.                                 Category: ↵
98.                                 ↵
99.                                     ↵
100.                                     ↵
101.                                     ↵
102.                                     ↵
103.                                     ↵
104.                                     Dessert↵
105.                                     ↵
106.                                     ↵
107.                                     ↵
108.                                     ↵
109.                                     ↵
110.                                     ↵
111.                             </p>↵
112.                         </div>↵
113.                         <div class="card-action">↵
114.                             <a href="/edit_recipe/16" class="btn green darken-
4">Edit</a>↵
115.                             <!-- Delete Modal Trigger -->↵
116.                             <a data-target="modal-delete-16" class="btn red
darken-4 modal-trigger">Delete</a>↵
117.                         </div>↵
118.                         <!-- Delete Modal Structure -->↵
119.                         <div id="modal-delete-16" class="modal"
tabindex="0">↵
120.                             <div class="modal-content red accent-4 white-
text">↵
121.                                 <h3>Warning!</h3>↵
122.                                 <p>Deleting a recipe is permanent and the
associated data will be irrecoverable.</p>↵
123.                                 <p>Are you sure you want to permanently delete
the <strong>Peach melba summer pudding</strong> recipe?</p>↵
124.                             </div>↵
125.                             <div class="modal-footer">↵
126.                                 <div class="col s6 center">↵
127.                                     <a href="/delete_recipe/16" class="modal-
action btn red darken-4 white-text">DELETE RECIPE</a>↵
128.                                 </div>↵
129.                                 <div class="col s6 center">↵
130.                                     <a class="modal-action modal-close btn
green darken-4 white-text">CANCEL</a>↵
131.                                 </div>↵
132.                             </div>↵
133.                         </div>↵
134.                         <!-- Recipe Modal Structure -->↵
135.                         <div id="recipe-modal-16" class="modal recipe-modal"
tabindex="0">↵

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136.      <div class="modal-content red accent-4 white-
      text">↵
137.      <h4 class="modal-recipe-title">Peach melba
      summer pudding</h4>↵
138.      <div class="row">↵
139.      <div class="col s12 m6 ingredients-
      content">↵
140.          <h5>Ingredients</h5>↵
141.          <ul>↵
142.              ↵
143.              ↵
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145.              ↵
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179.              ↵
180.              ↵
181.              <li>100g caster sugar</li>
      <li>500ml peach bellini, from a 750ml bottle</li><li>4 peaches, destoned and
      quartered</li><li>400g raspberries</li><li>vegetable oil, for greasing</li>
      <li>8 slices medium-cut white bread, crusts removed</li><li>1 lemon, zested
      </li><li>mint leaves, to serve</li>↵
182.          ↵
183.          </ul>↵
184.      </div>↵
185.      <div class="col s12 m6">↵
186.          <h5>Instructions</h5>↵
187.          <ol>↵
188.              ↵
189.              ↵
190.              ↵
191.              ↵
192.              ↵
193.              ↵
194.              ↵
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197.              ↵
198.              ↵
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226.                                     ↵
227.                                     <li>Dissolve the caster sugar
in the peach bellini in a pan over a low-medium heat. Increase the heat to
medium and simmer for 5 mins. Add the peaches and 175g raspberries, reduce the
heat to very low and poach for 5 mins or until the peaches are soft but
holding their shape. Transfer the peaches to a plate to cool; peel away the
skins.</li><li>Pour the raspberries and syrup through a sieve into a bowl,
pressing out all the juice with the back of a spoon. Discard the pips. Return
the syrup to the pan and bubble for 5-10 mins until thickened (you should have
about 350ml). Set aside to cool.</li><li>Lightly grease a 1 ltr pudding bowl
with vegetable oil and line with 2 crossing pieces of clingfilm, leaving a big
overhang. Cut a circle from 1 slice of bread to fit the bottom of the bowl,
then diagonally halve the other slices, setting aside 4 triangles for the top.
Dip one side of the bread circle in the cooled syrup, then put in the bowl,
syrup-side down. Repeat with the triangles round the sides, slightly
overlapping them.</li><li>Halve the poached peach quarters and mix with the
lemon zest and 200g raspberries. Spoon into the bowl and drizzle with 5 tbsp
syrup. Use the reserved bread to cover the top, then spoon over a little
syrup. Trim any excess bread and fold over the clingfilm. Place a plate snugly
on top, then add a weight (such as a tin). Chill overnight, along with the
remaining syrup. To serve, unwrap the clingfilm and invert the pudding onto a
plate. Pour over the reserved syrup; top with the mint leaves and remaining
raspberries.</li>↵
228.                                     ↵
229.                                     </ol>↵
230.                                     </div>↵
231.                                     </div>↵
232.                                     </div>↵
233.                                     <div class="modal-footer">↵
234.                                     <div class="col s12 center">↵
235.                                     <button class="modal-action modal-close
btn green darken-4 white-text">Close</button>↵
236.                                     </div>↵
237.                                     </div>↵
238.                                     </div>↵
239.                                     </div>↵
240.                                     </div>↵
241. ↵
242.                                     <div class="col s12 m4 l3">↵
243.                                     <div class="card red-subtheme text-shadow center-align">↵
244.                                     <div class="card-image" style="background-image:
url(↵
245.                                     ↵

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246. https://realfood.tesco.com/media/images/1400x919-CheeseChilliJamTortilla-
7812d15d-ff71-4944-a252-ac2fea4d7f5b-0-1400x919.jpg↵
247. ↵
248. );">↵
249. </div>↵
250. <div class="card-content white-text content-
wrapper">↵
251. <!-- Recipe Modal Trigger -->↵
252. <a data-target="recipe-modal-11" class="btn card-
title text-link modal-trigger">Cheese and chilli jam tortilla</a>↵
253. <p>↵
254. Category: ↵
255. ↵
256. ↵
257. Lunch↵
258. ↵
259. ↵
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263. ↵
264. ↵
265. ↵
266. ↵
267. ↵
268. </p>↵
269. </div>↵
270. <div class="card-action">↵
271. <a href="/edit_recipe/11" class="btn green darken-
4">Edit</a>↵
272. <!-- Delete Modal Trigger -->↵
273. <a data-target="modal-delete-11" class="btn red
darken-4 modal-trigger">Delete</a>↵
274. </div>↵
275. <!-- Delete Modal Structure -->↵
276. <div id="modal-delete-11" class="modal"
tabindex="0">↵
277. <div class="modal-content red accent-4 white-
text">↵
278. <h3>Warning!</h3>↵
279. <p>Deleting a recipe is permanent and the
associated data will be irrecoverable.</p>↵
280. <p>Are you sure you want to permanently delete
the <strong>Cheese and chilli jam tortilla</strong> recipe?</p>↵
281. </div>↵
282. <div class="modal-footer">↵
283. <div class="col s6 center">↵
284. <a href="/delete_recipe/11" class="modal-
action btn red darken-4 white-text">DELETE RECIPE</a>↵
285. </div>↵
286. <div class="col s6 center">↵
287. <a class="modal-action modal-close btn
green darken-4 white-text">CANCEL</a>↵
288. </div>↵
289. </div>↵
290. </div>↵
291. <!-- Recipe Modal Structure -->↵
292. <div id="recipe-modal-11" class="modal recipe-modal"
tabindex="0">↵
293. <div class="modal-content red accent-4 white-
text">↵
294. <h4 class="modal-recipe-title">Cheese and
chilli jam tortilla</h4>↵
295. <div class="row">↵
296. <div class="col s12 m6 ingredients-
content">↵
297. <h5>Ingredients</h5>↵
298. <ul>↵
299. ↵

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314.      <li>3 tbsp olive oil</li><li>2
medium white onions, thinly sliced</li><li>750g baby potatoes, sliced 0.5cm
thick</li><li>12 eggs</li><li>200g mature Cheddar, cut into 1cm chunks</li>
<li>65g chilli relish, plus extra to serve (optional)</li><li>100g salad
leaves</li><
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340.      </ul><
341.      </div><
342.      <div class="col s12 m6"><
343.          <h5>Instructions</h5><
344.          <ol><
345.              <
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358.              <
359.              <
360.          <li>Heat 1 tbsp oil in a large
(30cm wide) ovenproof lidded frying pan over a low heat. Add the onions and a
pinch of salt; stir to combine. Cook for 15 mins, stirring occasionally, until
very soft and lightly browned, adding a splash of water if they start to stick
and burn. Scrape out the onions and set aside in a bowl.</li><li>Wipe out the
pan and preheat the oven to gas 6, 200°C, fan 180°C. Put 2 tbsp oil in the

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pan, layer in the potatoes, add 50ml water and cover. Cook for 15 mins, then remove the lid and flip the potatoes. Replace the lid and cook for 10 mins more until tender and lightly browned.Beat the eggs; season. Loosen any potatoes stuck to the bottom of the pan with a spatula. Return the onions to the pan and gently mix with the potatoes. Sprinkle over the Cheddar, then pour over the eggs. Spoon the chilli relish evenly over the top. Cook for 5 mins until just starting to set around the edges. Bake for 15 mins until puffed and lightly golden.Leave the tortilla to rest for 5 mins until the edges pull away from the pan, then run a knife around the edge, shake the pan to loosen the bottom and use a spatula to slide it onto a large serving plate. Serve in slices with the salad leaves and extra chilli relish on the side, if you like.</p>

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383.                                     ↵
384.                                     ↵
385.                                     ↵
386.                                     </ol>↵
387.                                     </div>↵
388.                                     </div>↵
389.                                     </div>↵
390.                                     <div class="modal-footer">↵
391.                                       <div class="col s12 center">↵
392.                                         <button class="modal-action modal-close
btn green darken-4 white-text">Close</button>↵
393.                                           </div>↵
394.                                         </div>↵
395.                                       </div>↵
396.                                     </div>↵
397.                                   </div>↵
398. ↵
399.       <div class="col s12 m4 l3">↵
400.         <div class="card red-subtheme text-shadow center-align">↵
401.           <div class="card-image" style="background-image:
url(↵
402.               ↵
403.             https://realfood.tesco.com/media/images/1400x919-PickledRadishAndChilliSalsa-
a059b597-12fe-494d-97d3-8383c1cf89e4-0-1400x919.jpg↵
404.               ↵
405.             );">↵
406.           </div>↵
407.           <div class="card-content white-text content-
wrapper">↵
408.             <!-- Recipe Modal Trigger -->↵
409.             <a data-target="recipe-modal-10" class="btn card-
title text-link modal-trigger">Radish and chilli salsa</a>↵
410.           <p>↵
411.             Category: ↵
412.           ↵

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413.         ↵
414.         Lunch↵
415.         ↵
416.     ↵
417.     ↵
418.     ↵
419.     ↵
420.     ↵
421.     ↵
422.     ↵
423.     ↵
424.     ↵
425.     </p>↵
426. </div>↵
427. <div class="card-action">↵
428.     <a href="/edit_recipe/10" class="btn green darken-
429. 4">Edit</a>↵
430.     <!-- Delete Modal Trigger -->↵
431.     <a data-target="modal-delete-10" class="btn red
432. darken-4 modal-trigger">Delete</a>↵
433. </div>↵
434. <!-- Delete Modal Structure -->↵
435. <div id="modal-delete-10" class="modal"
436. tabindex="0">↵
437.     <div class="modal-content red accent-4 white-
438. text">↵
439.         <h3>Warning!</h3>↵
440.         <p>Deleting a recipe is permanent and the
441. associated data will be irrecoverable.</p>↵
442.         <p>Are you sure you want to permanently delete
443. the <strong>Radish and chilli salsa</strong> recipe?</p>↵
444.     </div>↵
445.     <div class="modal-footer">↵
446.         <div class="col s6 center">↵
447.             <a href="/delete_recipe/10" class="modal-
448. action btn red darken-4 white-text">DELETE RECIPE</a>↵
449.         </div>↵
450.         <div class="col s6 center">↵
451.             <a class="modal-action modal-close btn
452. green darken-4 white-text">CANCEL</a>↵
453.         </div>↵
454.     </div>↵
455. <!-- Recipe Modal Structure -->↵
456. <div id="recipe-modal-10" class="modal recipe-modal"
457. tabindex="0">↵
458.     <div class="modal-content red accent-4 white-
459. text">↵
460.         <h4 class="modal-recipe-title">Radish and
461. chilli salsa</h4>↵
462.         <div class="row">↵
463.             <div class="col s12 m6 ingredients-
464. content">↵
465.                 <h5>Ingredients</h5>↵
466.                 <ul>↵
467.                     ↵
468.                     ↵
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475.                     ↵
476.                     ↵
477.                     <li>240g pack radishes,
478. trimmed and finely chopped</li><li>½ small red onion, finely chopped</li><li>1

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green or red chilli, deseeded and finely chopped1 lime,
juiced​1 tbsp clear honey​15g
fresh coriander, finely chopped

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497. ↵
498. </div>↵
499. <div class="col s12 m6">↵
500. <h5>Instructions</h5>↵
501. ↵
502. ↵
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515. Mix all the ingredients
together in a bowl, season to taste and serve immediately while the radishes
are still crunchy. Great with griddled halloumi and baked potatoes, roast
chicken or barbecued fish fillets.↵
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543.                                     </ol>↵
544.                                     </div>↵
545.                                     </div>↵
546.                                     </div>↵
547.                                     <div class="modal-footer">↵
548.                                         <div class="col s12 center">↵
549.                                             <button class="modal-action modal-close
btn green darken-4 white-text">Close</button>↵
550.                                         </div>↵
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552.                                 </div>↵
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554.                    </div>↵
555.                ↵
556.                <div class="col s12 m4 l3">↵
557.                    <div class="card red-subtheme text-shadow center-align">↵
558.                        <div class="card-image" style="background-image:
url(↵
559.                            ↵
560.                            https://realfood.tesco.com/media/images/1400x919-CreamyStuffedPeppers-
a5ad4a15-373b-4d61-b932-a7be1e050088-0-1400x919.jpg↵
561.                            ↵
562.                            );">↵
563.                        </div>↵
564.                        <div class="card-content white-text content-
wrapper">↵
565.                            <!-- Recipe Modal Trigger -->↵
566.                            <a data-target="recipe-modal-9" class="btn card-
title text-link modal-trigger">Creamy stuffed peppers</a>↵
567.                            <p>↵
568.                                Category: ↵
569.                                ↵
570.                                ↵
571.                                Lunch↵
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582.                            </p>↵
583.                        </div>↵
584.                        <div class="card-action">↵
585.                            <a href="/edit_recipe/9" class="btn green darken-
4">Edit</a>↵
586.                            <!-- Delete Modal Trigger -->↵
587.                            <a data-target="modal-delete-9" class="btn red
darken-4 modal-trigger">Delete</a>↵
588.                        </div>↵
589.                        <!-- Delete Modal Structure -->↵
590.                        <div id="modal-delete-9" class="modal" tabindex="0">↵
591.                            <div class="modal-content red accent-4 white-
text">↵
592.                                <h3>Warning!</h3>↵
593.                                <p>Deleting a recipe is permanent and the
associated data will be irrecoverable.</p>↵

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594.         <p>Are you sure you want to permanently delete
the <strong>Creamy stuffed peppers</strong> recipe?</p><↵
595.         </div><↵
596.         <div class="modal-footer"><↵
597.             <div class="col s6 center"><↵
598.                 <a href="/delete_recipe/9" class="modal-
action btn red darken-4 white-text">DELETE RECIPE</a><↵
599.             </div><↵
600.             <div class="col s6 center"><↵
601.                 <a class="modal-action modal-close btn
green darken-4 white-text">CANCEL</a><↵
602.             </div><↵
603.         </div><↵
604.     </div><↵
605.     <!-- Recipe Modal Structure --><↵
606.     <div id="recipe-modal-9" class="modal recipe-modal"
tabindex="0"><↵
607.         <div class="modal-content red accent-4 white-
text"><↵
608.             <h4 class="modal-recipe-title">Creamy stuffed
peppers</h4><↵
609.             <div class="row"><↵
610.                 <div class="col s12 m6 ingredients-
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611.                     <h5>Ingredients</h5><↵
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623.                                                                 <li><↵
624.                                                                     <li>100g reduced-fat salad
cheese, crumbled</li><li>200g light soft cheese</li><li>1 garlic clove,
crushed</li><li>4 spring onions, trimmed and finely chopped</li><li>10g fresh
basil or flat-leaf parsley, finely chopped, plus extra leaves to serve</li>
<li>2 x 220g packs sweet mini peppers</li><li>1½ tbsp extra-virgin olive
oil</li><li>2 tbsp balsamic vinegar</li><↵
625.                     </ul><↵
626.                     </div><↵
627.                 </div><↵
628.                 <div class="col s12 m6 ingredients-
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629.                     <h5>Ingredients</h5><↵
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652.                                     ↵
653.                                     ↵
654.                                </ul>↵
655.                        </div>↵
656.                <div class="col s12 m6">↵
657.                    <h5>Instructions</h5>↵
658.                    <ol>↵
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670.                                                                    <li>If cooking the peppers on
a barbecue, make sure the coals are white-hot and a grill is set above them.
If cooking in the oven, preheat to gas 7, 220°C, fan 200°C.</li><li>To make
the filling, mix the cheeses, garlic, spring onions and herbs in a bowl.
Season with a little black pepper.</li><li>Cut the tops off the peppers
horizontally and set aside. Use a small knife to remove the seeds and pith
from the insides of each pepper, keeping the skins intact. Carefully stuff
each pepper with 2 level tsp cheese mixture, adding a little at a time. Press
the 'lids' on firmly, securing each with a small skewer (soaked in water for
10 mins if wooden), inserted vertically from the top through to the base. If
cooking in the oven, arrange in a roasting tin in a single layer and brush
with ½ tbsp oil. If cooking over the barbecue, brush the outsides with oil and
have ready on a tray.</li><li>Roast for 20 mins or until browned and sizzling.
If cooking on a barbecue, cook for 8-10 mins, turning every couple of mins,
until lightly charred on the outsides. To serve, drizzle with the remaining
oil and the balsamic vinegar, finishing with a few extra basil or parsley
leaves.</li>↵
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701.                        </div>↵
702.                </div>↵
703.        </div>↵
704.        <div class="modal-footer">↵
705.            <div class="col s12 center">↵

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706.         <button class="modal-action modal-close
btn green darken-4 white-text">Close</button>↵
707.     </div>↵
708. </div>↵
709. </div>↵
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711. </div>↵
712. ↵
713.     <div class="col s12 m4 l3">↵
714.         <div class="card red-subtheme text-shadow center-align">↵
715.             <div class="card-image" style="background-image:
url(↵
716.                 ↵
717.             https://realfood.tesco.com/media/images/1400x919-ChilliCheeseburger-813cf3f2-
337b-47eb-933d-9656bc510a34-0-1400x919.jpg↵
718.                 ↵
719.             );">↵
720.         </div>↵
721.         <div class="card-content white-text content-
wrapper">↵
722.             <!-- Recipe Modal Trigger -->↵
723.             <a data-target="recipe-modal-8" class="btn card-
title text-link modal-trigger">Chilli cheeseburgers</a>↵
724.             <p>↵
725.                 Category: ↵
726.                 ↵
727.                 ↵
728.                 Lunch↵
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738.                 ↵
739.             </p>↵
740.         </div>↵
741.         <div class="card-action">↵
742.             <a href="/edit_recipe/8" class="btn green darken-
4">Edit</a>↵
743.             <!-- Delete Modal Trigger -->↵
744.             <a data-target="modal-delete-8" class="btn red
darken-4 modal-trigger">Delete</a>↵
745.         </div>↵
746.         <!-- Delete Modal Structure -->↵
747.         <div id="modal-delete-8" class="modal" tabindex="0">↵
748.             <div class="modal-content red accent-4 white-
text">↵
749.                 <h3>Warning!</h3>↵
750.                 <p>Deleting a recipe is permanent and the
associated data will be irrecoverable.</p>↵
751.                 <p>Are you sure you want to permanently delete
the <strong>Chilli cheeseburgers</strong> recipe?</p>↵
752.             </div>↵
753.             <div class="modal-footer">↵
754.                 <div class="col s6 center">↵
755.                     <a href="/delete_recipe/8" class="modal-
action btn red darken-4 white-text">DELETE RECIPE</a>↵
756.                 </div>↵
757.                 <div class="col s6 center">↵
758.                     <a class="modal-action modal-close btn
green darken-4 white-text">CANCEL</a>↵
759.                 </div>↵
760.             </div>↵
761.         </div>↵
762.         <!-- Recipe Modal Structure -->↵

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763. <div id="recipe-modal-8" class="modal recipe-modal"
764.   tabindex="0">↵
765.   <div class="modal-content red accent-4 white-
766.     text">↵
767.     <h4 class="modal-recipe-title">Chilli
768.     cheeseburgers</h4>↵
769.     <div class="row">↵
770.       <div class="col s12 m6 ingredients-
771.         content">↵
772.           <h5>Ingredients</h5>↵
773.           <ul>↵
774.             ↵
775.             ↵
776.             ↵
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778.             ↵
779.             <li>2 brisket & chuck
780.             burgers</li><li>2 tsp olive oil</li><li>2 Fire Pit Red Leicester chilli burger
781.             melts</li><li>4 rashers maple cured streaky bacon</li><li>2 brioche sesame
782.             seed burger buns</li><li>2 tsp chilli relish</li><li>10g wild rocket</li><li>2
783.             tsp light mayonnaise</li>↵
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810.             ↵
811.           </ul>↵
812.         </div>↵
813.       <div class="col s12 m6">↵
814.         <h5>Instructions</h5>↵
815.         <ol>↵
816.           ↵
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824.           ↵
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825.      <li>Preheat a gas barbecue to
medium-high or heat a charcoal barbecue until the coals are white and there
are no flames. Brush the burgers with olive oil, then barbecue for 7-8 mins
each side or until cooked through, topping each with a Fire Pit Red Leicester
chilli burger melt for the final 5 mins of cooking. Transfer to a plate, cover
loosely with foil and set aside for 5 mins.</li><li>Meanwhile, cook the bacon
to pack instructions until crispy. Halve the burger buns and barbecue to
toast.</li><li>Spread 1 tsp chilli relish over the base of each bun and top
each with a cooked patty, 2 rashers of bacon and 5g wild rocket. Spread the
inside of each bun lid with 1 tsp light mayonnaise, then top the burgers to
serve.</li><
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857.      </ol><
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860.      </div><
861.      <div class="modal-footer"><
862.      <div class="col s12 center"><
863.      <button class="modal-action modal-close
btn green darken-4 white-text">Close</button><
864.      </div><
865.      </div><
866.      </div><
867.      </div><
868.      </div><
869.      ↵
870.      <div class="col s12 m4 l3"><
871.      <div class="card red-subtheme text-shadow center-align"><
872.      <div class="card-image" style="background-image:
url(
873.      ↵
874.      https://realfood.tesco.com/media/images/1400x919-flapjacks-c145d472-bb74-4cb2-
8eef-4210d65d7e3c-0-1400x919.jpg<
875.      ↵
876.      );"><
877.      </div><
878.      <div class="card-content white-text content-
wrapper"><
879.      <!-- Recipe Modal Trigger --><

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880.      <a data-target="recipe-modal-7" class="btn card-
title text-link modal-trigger">No-bake breakfast flapjacks</a>↵
881.      <p>↵
882.          Category: ↵
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890.          ↵
891.          ↵
892.          ↵
893.              Breakfast↵
894.          ↵
895.          ↵
896.      </p>↵
897.  </div>↵
898.  <div class="card-action">↵
899.      <a href="/edit_recipe/7" class="btn green darken-
4">Edit</a>↵
900.          <!-- Delete Modal Trigger -->↵
901.      <a data-target="modal-delete-7" class="btn red
darken-4 modal-trigger">Delete</a>↵
902.  </div>↵
903.  <!-- Delete Modal Structure -->↵
904.  <div id="modal-delete-7" class="modal" tabindex="0">↵
905.      <div class="modal-content red accent-4 white-
text">↵
906.          <h3>Warning!</h3>↵
907.          <p>Deleting a recipe is permanent and the
associated data will be irrecoverable.</p>↵
908.          <p>Are you sure you want to permanently delete
the <strong>No-bake breakfast flapjacks</strong> recipe?</p>↵
909.      </div>↵
910.      <div class="modal-footer">↵
911.          <div class="col s6 center">↵
912.              <a href="/delete_recipe/7" class="modal-
action btn red darken-4 white-text">DELETE RECIPE</a>↵
913.          </div>↵
914.          <div class="col s6 center">↵
915.              <a class="modal-action modal-close btn
green darken-4 white-text">CANCEL</a>↵
916.          </div>↵
917.      </div>↵
918.  </div>↵
919.  <!-- Recipe Modal Structure -->↵
920.  <div id="recipe-modal-7" class="modal recipe-modal"
tabindex="0">↵
921.      <div class="modal-content red accent-4 white-
text">↵
922.          <h4 class="modal-recipe-title">No-bake
breakfast flapjacks</h4>↵
923.          <div class="row">↵
924.              <div class="col s12 m6 ingredients-
content">↵
925.                  <h5>Ingredients</h5>↵
926.                  <ul>↵
927.                      ↵
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934.                  <li>200g soft pitted
dates</li><li>150g smooth peanut butter</li><li>150g maple syrup</li><li>2 tsp
dairy-free spread or coconut oil</li><li>150g porridge oats</li><li>150g rice

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snaps80g cashew nuts5 tbsp 4-seed mix2 tbsp chia
seeds (or 2 tbsp 4-seed mix)

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968. </div>
969. <div class="col s12 m6">
970. <h5>Instructions</h5>
971.
972. ↵
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980. Line a 26 x 16cm baking
tin with nonstick baking paper. Blitz the dates in a food processor until
finely chopped and sticky, adding 2 tbsp of water if needed to help the
mixture come together.In a small saucepan, heat the peanut butter,
maple syrup and spread to melt together, mixing with a wooden spoon to
combine.Mix the oats, rice snaps, nuts, 4 tbsp 4-seed mix and the
chia seeds in a mixing bowl. Pour in the peanut butter mixture and the blitzed
dates, then use a wooden spoon to mix very well.Press the mixture
into the lined baking tin, then sprinkle the remaining 1 tbsp 4-seed mix
evenly over the top, pressing the seeds in with your fingers. Transfer to the
fridge for at least 1 hr to set. Once set, cut the flapjacks into 10 bars.
Will keep for up to 5 days in an airtight container in the fridge.
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1017.                    </div>↵
1018.                <div class="modal-footer">↵
1019.                    <div class="col s12 center">↵
1020.                        <button class="modal-action modal-close
btn green darken-4 white-text">Close</button>↵
1021.                    </div>↵
1022.                </div>↵
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1025.    </div>↵
1026.    ↵
1027.        <div class="col s12 m4 l3">↵
1028.            <div class="card red-subtheme text-shadow center-align">↵
1029.                <div class="card-image" style="background-image:
url(↵
1030.                    ↵
1031.                https://realfood.tesco.com/media/images/1400x919-
FruitySprinklePancakeTraybake-22ba3e34-62ec-428d-b2f7-5b3dcb4ea4ee-0-
1400x919.jpg↵
1032.                    ↵
1033.                );">↵
1034.            </div>↵
1035.            <div class="card-content white-text content-
wrapper">↵
1036.                <!-- Recipe Modal Trigger -->↵
1037.                <a data-target="recipe-modal-6" class="btn card-
title text-link modal-trigger">Fruity pancake traybake</a>↵
1038.            <p>↵
1039.                Category: ↵
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1049.                ↵
1050.                Breakfast↵
1051.                ↵
1052.            </p>↵
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20/28

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 </div>
 <div class="col s12 m6">
 <h5>Instructions</h5>

 Preheat the oven to gas 6, 200°C, fan 180°C. Grease a 23 x 30cm shallow baking tin with butter, then press in a big sheet of baking paper so it covers the bottom and sides, and hangs over the edges, pressing it right into the corners.
 Carefully crack the eggs into a a big measuring jug. Mix well with a fork to break up the yolk. Pour in the buttermilk, then add enough milk to make 400ml in total. Stir in the melted butter and the vanilla.
 Put the flour, sugar, baking powder and bicarbonate of soda in a large mixing bowl and add a small pinch of salt. Mix everything together, then make a 'well' in the middle of the dry ingredients.
 Pour the wet ingredients into the well and use a whisk to mix everything together until there are no lumps; stop as soon as it's smooth. Pour it into the prepared tin and spoon over the 150g frozen fruit. An adult should put it on the middle shelf of the oven.
 Bake for 15 mins until the pancake is set on top, springy to the touch and a knife comes out clean when poked in the centre. Lift the whole pancake out onto a chopping board using the baking paper and set aside to cool for 5 mins.
 Cut it into quarters and then triangles. Serve with extra defrosted fruit, plus yogurt and honey, if you like.

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1173.                                     </div>↵
1174.                                     </div>↵
1175.                                     <div class="modal-footer">↵
1176.                                     <div class="col s12 center">↵
1177.                                     <button class="modal-action modal-close
btn green darken-4 white-text">Close</button>↵
1178.                                     </div>↵
1179.                                     </div>↵
1180.                                     </div>↵
1181.                                     </div>↵
1182.                                     </div>↵
1183. ↵
1184.                                     <div class="col s12 m4 l3">↵
1185.                                     <div class="card red-subtheme text-shadow center-align">↵
1186.                                     <div class="card-image" style="background-image:
url(↵
1187.                                     ↵
1188.                                     https://realfood.tesco.com/media/images/RFO-
1400x919-BreakfastBurrito-9f666487-44b7-430b-a34b-f91774309021-0-
1400x919.jpg↵
1189.                                     ↵
1190.                                     );">↵
1191.                                     </div>↵
1192.                                     <div class="card-content white-text content-
wrapper">↵
1193.                                     <!-- Recipe Modal Trigger -->↵
1194.                                     <a data-target="recipe-modal-5" class="btn card-
title text-link modal-trigger">Avocado and egg breakfast burrito</a>↵
1195.                                     <p>↵
1196.                                     Category: ↵
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1207.                                     Breakfast↵
1208.                                     ↵
1209.                                     ↵
1210.                                     </p>↵
1211.                                     </div>↵
1212.                                     <div class="card-action">↵
1213.                                     <a href="/edit_recipe/5" class="btn green darken-
4">Edit</a>↵
1214.                                     <!-- Delete Modal Trigger -->↵
1215.                                     <a data-target="modal-delete-5" class="btn red
darken-4 modal-trigger">Delete</a>↵
1216.                                     </div>↵
1217.                                     <!-- Delete Modal Structure -->↵
1218.                                     <div id="modal-delete-5" class="modal" tabindex="0">↵
1219.                                     <div class="modal-content red accent-4 white-
text">↵
1220.                                     <h3>Warning!</h3>↵

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1221.      <p>Deleting a recipe is permanent and the
associated data will be irrecoverable.</p>↵
1222.      <p>Are you sure you want to permanently delete
the <strong>Avocado and egg breakfast burrito</strong> recipe?</p>↵
1223.      </div>↵
1224.      <div class="modal-footer">↵
1225.      <div class="col s6 center">↵
1226.      <a href="/delete_recipe/5" class="modal-
action btn red darken-4 white-text">DELETE RECIPE</a>↵
1227.      </div>↵
1228.      <div class="col s6 center">↵
1229.      <a class="modal-action modal-close btn
green darken-4 white-text">CANCEL</a>↵
1230.      </div>↵
1231.      </div>↵
1232.    </div>↵
1233.    <!-- Recipe Modal Structure -->↵
1234.    <div id="recipe-modal-5" class="modal recipe-modal"
tabindex="0">↵
1235.      <div class="modal-content red accent-4 white-
text">↵
1236.      <h4 class="modal-recipe-title">Avocado and egg
breakfast burrito</h4>↵
1237.      <div class="row">↵
1238.      <div class="col s12 m6 ingredients-
content">↵
1239.          <h5>Ingredients</h5>↵
1240.          <ul>↵
1241.              ↵
1242.              ↵
1243.              ↵
1244.              <li>700g cherry tomatoes,
halved or quartered if large</li><li>3 tsp olive oil</li><li>2 garlic cloves,
finely sliced</li><li>1 red chilli, sliced</li><li>1 lime, zested and
juiced</li><li>30g pack fresh coriander, stems finely chopped, leaves roughly
chopped</li><li>100g low-fat natural yogurt</li><li>1-2 tsp sriracha chilli
sauce, to taste</li><li>4 eggs</li><li>4 multiseed wraps</li><li>½ x 70g pack
wild rocket</li><li>2 small avocados, stoned, peeled and sliced</li>↵
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1282.                                   </ul>↵
1283.                                </div>↵
1284.                                <div class="col s12 m6">↵
1285.                                  <h5>Instructions</h5>↵
1286.                                  <ol>↵
1287.                                    ↵
1288.                                    ↵
1289.                                    ↵
1290.                                  <li>Preheat the oven to gas 6,
200°C, fan 180°C. Put the tomatoes on a large, shallow baking tray with 2 tsp
of the oil, then add the garlic, chilli and the lime zest and juice. Roast for
20 mins until blistered and golden. Season and toss with most of the
coriander.</li><li>Mix the yogurt and sriracha in a bowl, and set aside. Heat
the remaining oil in a frying pan over a medium heat. Fry the eggs for 3-4
mins until the yolks are just set. Transfer to a plate and cover with foil to
keep warm.</li><li>Heat the wraps in the same pan, then put on plates and top
each with rocket, tomatoes, avocado and an egg. Drizzle with the yogurt and
sprinkle over the remaining coriander. Fold over the ends, roll tightly, and
cut in half to serve.</li>↵
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1331.                            </div>↵
1332.                            <div class="modal-footer">↵
1333.                              <div class="col s12 center">↵
1334.                                <button class="modal-action modal-close
btn green darken-4 white-text">Close</button>↵
1335.                              </div>↵

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1336.         </div><↵
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1341.     <div class="col s12 m4 l3"><↵
1342.         <div class="card red-subtheme text-shadow center-align"><↵
1343.             <div class="card-image" style="background-image:
url(↵
1344.                 ↵
1345. https://realfood.tesco.com/media/images/1400x919-OnePanFullEnglish-73a9ef57-
22c9-4163-89de-821eb1c035ba-0-1400x919.jpg↵
1346.                 ↵
1347.             );"><↵
1348.         </div><↵
1349.         <div class="card-content white-text content-
wrapper"><↵
1350.             <!-- Recipe Modal Trigger --><↵
1351.             <a data-target="recipe-modal-4" class="btn card-
title text-link modal-trigger">One-pan full English</a><↵
1352.             <p><↵
1353.                 Category: ↵
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1367.             </p><↵
1368.         </div><↵
1369.         <div class="card-action"><↵
1370.             <a href="/edit_recipe/4" class="btn green darken-
4">Edit</a><↵
1371.             <!-- Delete Modal Trigger --><↵
1372.             <a data-target="modal-delete-4" class="btn red
darken-4 modal-trigger">Delete</a><↵
1373.         </div><↵
1374.         <!-- Delete Modal Structure --><↵
1375.         <div id="modal-delete-4" class="modal" tabindex="0"><↵
1376.             <div class="modal-content red accent-4 white-
text"><↵
1377.                 <h3>Warning!</h3><↵
1378.                 <p>Deleting a recipe is permanent and the
associated data will be irrecoverable.</p><↵
1379.                 <p>Are you sure you want to permanently delete
the <strong>One-pan full English</strong> recipe?</p><↵
1380.             </div><↵
1381.             <div class="modal-footer"><↵
1382.                 <div class="col s6 center"><↵
1383.                     <a href="/delete_recipe/4" class="modal-
action btn red darken-4 white-text">DELETE RECIPE</a><↵
1384.                 </div><↵
1385.                 <div class="col s6 center"><↵
1386.                     <a class="modal-action modal-close btn
green darken-4 white-text">CANCEL</a><↵
1387.                 </div><↵
1388.             </div><↵
1389.         </div><↵
1390.         <!-- Recipe Modal Structure --><↵
1391.         <div id="recipe-modal-4" class="modal recipe-modal"
tabindex="0"><↵

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1392.         <div class="modal-content red accent-4 white-
text">↵
1393.         <h4 class="modal-recipe-title">One-pan full
English</h4>↵
1394.         <div class="row">↵
1395.             <div class="col s12 m6 ingredients-
content">↵
1396.                 <h5>Ingredients</h5>↵
1397.                 <ul>↵
1398.                     ↵
1399.                         <li>1 tbsp vegetable
oil&ZeroWidthSpace;</li><li>8 smoked streaky bacon rashers</li><li>150g pack
baby chestnut mushrooms</li><li>2 x 400g tins taco mixed beans</li><li>15g
fresh parsley, finely chopped</li><li>4 medium eggs</li><li>200g pack cherry
tomatoes on the vine</li><li>buttered toast, to serve (optional)</li>↵
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1439.                 </ul>↵
1440.             </div>↵
1441.             <div class="col s12 m6">↵
1442.                 <h5>Instructions</h5>↵
1443.                 <ol>↵
1444.                     ↵
1445.                         <li>Heat the oil in a large,
lidded frying pan over a medium-high heat. Add the bacon to one-half of the
pan and the mushrooms to the other half. Cook for 10-12 mins until the bacon
is cooked through and the mushrooms are soft.</li><li>Season the mushrooms;
push to one side of the pan. Push the bacon to the other side.</li><li>Pour
the beans over the mushrooms, then stir in half the parsley; season. Cook for
2 mins to warm through.</li><li>Reduce the heat to low, then make 4 dents in
the bean mixture and crack in the eggs. Put the tomatoes on one side of the
pan. Cover and cook for 6-8 mins until the tomatoes are soft and the eggs are
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1489.                                     <div class="modal-footer">↩
1490.                                     <div class="col s12 center">↩
1491.                                     <button class="modal-action modal-close
btn green darken-4 white-text">Close</button>↩
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1501. ↩
1502.                                     <button id="scroll-btn" title="Go to top"><i class="fa-solid fa-
circle-chevron-up"></i></button>↩
1503.                                     </main>↩
1504.                                     <!-- Main Content Section End -->↩
1505. ↩
1506.                                     <!-- Footer Start -->↩
1507.                                     <footer class="page-footer">↩
1508.                                     <div class="footer-copyright">↩
1509.                                     <div class="container">↩
1510.                                     <span class="grey-text text-lighten-4 left">© 2022 Dan
Williams</span>↩

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1511.           <span class="grey-text text-lighten-4 right">For educational
purposes only</span>↵
1512.           </div>↵
1513.           </div>↵
1514.           </footer>↵
1515.           <!-- Footer End -->↵
1516. ↵
1517.           <script src="https://code.jquery.com/jquery-3.6.0.min.js"
integrity="sha256-/xUj+30JU5yExlq6GSYGSHk7tPXikynS7ogEvDej/m4="
crossorigin="anonymous"></script>↵
1518.           <script
src="https://cdnjs.cloudflare.com/ajax/libs/materialize/1.0.0/js/materialize.m
in.js"></script>↵
1519.           <script src="/static/js/script.js"></script>↵
1520. ↵
1521. <div class="sidenav-overlay"></div><div class="drag-target"></div></body>
</html>
```

Used the HTML parser.

Total execution time 170 milliseconds.

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