

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 [text input](#) [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 style="overflow: hidden;"> ↔

```
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
29.                 class="material-icons"><i class="fa-solid fa-bars"></i></i></a>↔
30.             <ul class="right hide-on-med-and-down">↔
31.                 <li><a href="/home">Home</a></li>↔
32.                 <!-- Dropdown Trigger 1 -->↔
33.                 <li><a class="dropdown-trigger" data-target="dropdown1">Browse< i
34.                     class="material-icons right"><i class="fa-solid fa-square-caret-down"></i></i>
35.                 </a><ul id="dropdown1" class="dropdown-content" tabindex="0" style="">↔
36.                     <li tabindex="0"><a href="/get_categories">Categories</a></li>↔
37.                     <li class="divider" tabindex="0"></li>↔
38.                     <li tabindex="0"><a href="/get_recipes_newest">Most Recent</a></li>↔
39.                     <li class="divider" tabindex="0"></li>↔
40.                     <li tabindex="0"><a href="/get_recipes">Browse All</a></li>↔
41.                 </ul></li>↔
42.                 ←
43.             </ul>↔
44.             </div>↔
45.         </nav>↔
46.         <!-- Navbar End -->↔
47. ←
48.         <!-- Mobile Sidenav Start -->↔
49.         <ul class="sidenav" id="mobile-demo">↔
50.             <li><a href="/home">Home</a></li>↔
51.             <li><a href="/get_categories">Browse by Category</a></li>↔
52.             <li><a href="/get_recipes_newest">Browse Most Recent</a></li>↔
53.             <li><a href="/get_recipes">Browse All Recipes</a></li>↔
54.             ←
55.             <li><a href="/login">Log In</a></li>↔
56.             <li><a href="/register">Register</a></li>↔
57.             ←
58.         </ul>↔
59.         <!-- Mobile Sidenav End -->↔
60. ←
61.         <!-- Main Content Section Start -->↔
62.         <main>↔
63. ←
64.             ←
65.                 ←
66.             ←
67.             ←
68.             ←
69.             ←
70.             <h2 class="page-title center"><a href="/get_recipes" class="theme-
71. color">All Recipes</a></h2>↔
72.             ←
73.             <!-- search bar -->↔
74.             <div id="search-bar" class="row card-panel grey lighten-3">↔
75.                 <form action="/get_recipes?query=" method="post" class="col s12">↔
76.                     <div class="row valign-wrapper center-align">↔
77.                         <div class="input-field col s12 m9 l10">↔
                                <i class="fas fa-search prefix light-blue-text text-
darken-4"></i>↔
```

```
78.          <input type="text" name="query" id="query" minlength="3"
79.          class="validate" required="">↪
80.                  <label for="query">Search Recipes</label>↪
81.          </div>↪
82.          <div class="col s12 m3 l2">↪
83.                  <button type="submit" class="red darken-4 btn text-
84. shadow">↪
85.                      <i class="fas fa-search left"></i> Search↪
86.                  </button>↪
87.          </div>↪
88.      </form>↪
89.  </div>↪
90.  <!-- pagination simulation -->↪
91.  <ul class="pagination center main-text">↪
92.      ↵
93.          <li class="">↪
94.              <a href="/get_recipes_filter/A"><strong>A</strong></a></li>↪
95.          ↵
96.          <li class="">↪
97.              <a href="/get_recipes_filter/B"><strong>B</strong></a></li>↪
98.          ↵
99.          <li class="">↪
100.             <a href="/get_recipes_filter/C"><strong>C</strong></a></li>↪
101.            ↵
102.            <li class="">↪
103.                <a href="/get_recipes_filter/D"><strong>D</strong></a></li>↪
104.                ↵
105.                <li class="">↪
106.                    <a href="/get_recipes_filter/E"><strong>E</strong></a></li>↪
107.                    ↵
108.                    <li class="">↪
109.                        <a href="/get_recipes_filter/F"><strong>F</strong></a></li>↪
110.                        ↵
111.                        <li class="">↪
112.                            <a href="/get_recipes_filter/G"><strong>G</strong></a></li>↪
113.                            ↵
114.                            <li class="">↪
115.                                <a href="/get_recipes_filter/H"><strong>H</strong></a></li>↪
116.                                ↵
117.                                <li class="">↪
118.                                    <a href="/get_recipes_filter/I"><strong>I</strong></a></li>↪
119.                                    ↵
120.                                    <li class="">↪
121.                                        <a href="/get_recipes_filter/J"><strong>J</strong></a></li>↪
122.                                        ↵
123.                                        <li class="">↪
124.                                            <a href="/get_recipes_filter/K"><strong>K</strong></a></li>↪
125.                                            ↵
126.                                            <li class="">↪
127.                                                <a href="/get_recipes_filter/L"><strong>L</strong></a></li>↪
128.                                                ↵
129.                                                <li class="">↪
130.                                                    <a href="/get_recipes_filter/M"><strong>M</strong></a></li>↪
131.                                                    ↵
132.                                                    <li class="">↪
133.                                                        <a href="/get_recipes_filter/N"><strong>N</strong></a></li>↪
134.                                                        ↵
135.                                                        <li class="">↪
136.                                                            <a href="/get_recipes_filter/0"><strong>0</strong></a></li>↪
137.                                                            ↵
138.                                                            <li class="">↪
139.                                                                <a href="/get_recipes_filter/P"><strong>P</strong></a></li>↪
140.                                                                ↵
141.                                                                <li class="">↪
142.                                                                    <a href="/get_recipes_filter/Q"><strong>Q</strong></a></li>↪
143.                                                                    ↵
144.                                                                    <li class="">↪
145.                                                                        <a href="/get_recipes_filter/R"><strong>R</strong></a></li>↪
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146.          ↵
147.          ↵      <li class="">↵
148.          ↵      <a href="/get_recipes_filter/S"><strong>S</strong></a></li>↵
149.          ↵
150.          ↵      <li class="">↵
151.          ↵      <a href="/get_recipes_filter/T"><strong>T</strong></a></li>↵
152.          ↵
153.          ↵      <li class="">↵
154.          ↵      <a href="/get_recipes_filter/U"><strong>U</strong></a></li>↵
155.          ↵
156.          ↵      <li class="">↵
157.          ↵      <a href="/get_recipes_filter/V"><strong>V</strong></a></li>↵
158.          ↵
159.          ↵      <li class="">↵
160.          ↵      <a href="/get_recipes_filter/W"><strong>W</strong></a></li>↵
161.          ↵
162.          ↵      <li class="">↵
163.          ↵      <a href="/get_recipes_filter/X"><strong>X</strong></a></li>↵
164.          ↵
165.          ↵      <li class="">↵
166.          ↵      <a href="/get_recipes_filter/Y"><strong>Y</strong></a></li>↵
167.          ↵
168.          ↵      <li class="">↵
169.          ↵      <a href="/get_recipes_filter/Z"><strong>Z</strong></a></li>↵
170.          ↵
171.      </ul>↵
172.  ↵
173.  <!-- main content -->↵
174.  <div class="row center-align">↵
175.      ↵
176.      ↵
177.      <div class="col s12 m6 l3">↵
178.          <div class="card red-subtheme text-shadow center-align">↵
179.              <div class="card-image" style="background-image:
url(<
180.                  https://realfood.tesco.com/media/images/1400x919-3-ing-watermelon-fries-
76584cc7-7470-4e9c-a796-2a7226468f5a-0-1400x919.jpg
181.                  );
182.          <
183.          );">↵
184.      </div>↵
185.      <div class="card-content white-text content-
wrapper">↵
186.          <!-- Modal Trigger -->↵
187.          <a href="#recipe-modal-20" class="card-title
modal-trigger text-link">3-ingredient watermelon 'fries'</a>↵
188.          <p>Category: Snack</p>↵
189.          <p>Owner: <span>
190.          <
191.          <
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274.          ↵
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275.                                     <li>1 large watermelon</li><li>100g
276.                                     low-fat Greek yogurt</li><li>2 tbsp clear honey</li>↔
277.                                     ↔
278.                                     ↔
279.                                     ↔
280.                                     ↔
281.                                     ↔
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289.                                     ↔
290.                                     ↔
291.                                     </ul>↔
292.                                     </div>↔
293.                                     <div class="col s12 m6">↔
294.                                         <h5>Instructions</h5>↔
295.                                         <ol>↔
296.                                         ↔
297.                                         ↔
298.                                         ↔
299.                                         ↔
300.                                         ↔
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317.                                         ↔
318.                                         ↔
319.                                         ↔
320.                                         ↔
321.                                         <li>Cut the watermelon into stick
fries and pop in the fridge.</li><li>In a bowl, mix together the yogurt and
honey. </li><li>Take the watermelon fries out of the fridge and serve with the
yogurt and honey dip.</li>↔
322.                                         ↔
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332.                                         ↔
333.                                         ↔
334.                                         ↔
335.                                         ↔
336.                                         ↔
337.                                         </ol>↔
338.                                         </div>↔
339.                                         </div>↔
340.                                         <h4>Owner: ↔
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382.          ↵
383.          ↵
384.          ↵      </h4>
385.          ↵      </div>
386.          ↵      <div class="modal-footer">
387.          ↵          <div class="col s12 center">
388.          ↵              <button class="modal-action modal-close btn green
darken-4 white-text">Close</button>
389.          ↵          </div>
390.          ↵      </div><div class="modal-overlay" style="z-index: 1002;
display: block; opacity: 0.5;"></div>
392.          ↵
393.          ↵      <div class="col s12 m6 l3">
394.          ↵          <div class="card red-subtheme text-shadow center-align">
395.          ↵              <div class="card-image" style="background-image:
url(<
396.          ↵                  <
397.          ↵                      https://realfood.tesco.com/media/images/RFO-
1400x919-BreakfastBurrito-9f666487-44b7-430b-a34b-f91774309021-0-
1400x919.jpg
398.          ↵                  <
399.          ↵                      );">
400.          ↵          </div>
401.          ↵          <div class="card-content white-text content-
wrapper">
402.          ↵              <!-- Modal Trigger -->
403.          ↵              <a href="#recipe-modal-5" class="card-title modal-
trigger text-link">Avocado and egg breakfast burrito</a>
```

```
404.          <p>Category: Breakfast</p>↵
405.          <p>Owner: ↵
406.                      ↵
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446.                      ↵
447.                      ↵
448.                      ↵
449.          </p>↵
450.          </div>↵
451.          <div class="card-action">↵
452.              <!-- Additional Modal Trigger -->↵
453.              <a href="#recipe-modal-5" class="btn card-btn"
modal-trigger">View Details</a>↵
454.          </div>↵
455.          </div>↵
456.          </div>↵
457.          <!-- Modal Structure -->↵
458.          <div id="recipe-modal-5" class="modal recipe-modal"
tabindex="0">↵
459.              <div class="modal-content red accent-4 white-text">↵
460.                  <i class="fa-solid fa-circle-xmark modal-exit modal-
close"></i>↵
461.                  <h4 class="modal-recipe-title">Avocado and egg
breakfast burrito</h4>↵
462.                  <div class="row">↵
463.                      <div class="col s12 m6 ingredients-content">↵
464.                          <h5>Ingredients</h5>↵
465.                          <ul>↵
466.                              ↵
467.                              ↵
468.                          </ul>
```

469. 700g cherry tomatoes, halved or quartered if large3 tsp olive oil2 garlic cloves, finely sliced1 red chilli, sliced1 lime, zested and juiced30g pack fresh coriander, stems finely chopped, leaves roughly chopped100g low-fat natural yogurt1-2 tsp sriracha chilli sauce, to taste4 eggs4 multiseed wraps½ x 70g pack wild rocket2 small avocados, stoned, peeled and sliced↔
470. ↔
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474. ↔
475. ↔
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505. ↔
506. ↔
507. ↔
508. </div>↔
509. <div class="col s12 m6">↔
510. <h5>Instructions</h5>↔
511. ↔
512. ↔
513. ↔
514. ↔
515. 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. 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.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.↔
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517. ↔
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550.          ↵
551.          ↵
552.          ↵
553.      </ol>↵
554.    </div>↵
555.  </div>↵
556. <h4>Owner: ↵
557.     ↵
558.     ↵
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599.          ↵
600.      </h4>↵
601.    </div>↵
602.    <div class="modal-footer">↵
603.      <div class="col s12 center">↵
604.        <button class="modal-action modal-close btn green
darken-4 white-text">Close</button>↵
605.      </div>↵
606.    </div>↵
607.  </div>↵
608.  ↵
609.  <div class="col s12 m6 l3">↵
610.    <div class="card red-subtheme text-shadow center-align">↵
611.      <div class="card-image" style="background-image:
url(<
612.          ↵
613.  https://realfood.tesco.com/media/images/1400x919-BlackForestBars-0f98d851-
da24-4f07-88c5-4e9c431b8971-0-1400x919.jpg<
614.          ↵
615.          );">↵
616.        </div>↵
617.        <div class="card-content white-text content-
wrapper">↵
618.          <!-- Modal Trigger -->↵
619.          <a href="#recipe-modal-21" class="card-title
modal-trigger text-link">Black Forest Bars</a>↵
620.            <p>Category: Snack</p>↵
621.            <p>Owner: ↵
622.              ↵
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664.                                     ↵
665.             </p>↵
666.         </div>↵
667.         <div class="card-action">↵
668.             <!-- Additional Modal Trigger -->↵
669.             <a href="#recipe-modal-21" class="btn card-btn
modal-trigger">View Details</a>↵
670.         </div>↵
671.     </div>↵
672. </div>↵
673. <!-- Modal Structure -->↵
674. <div id="recipe-modal-21" class="modal recipe-modal"
tabindex="0">↵
675.     <div class="modal-content red accent-4 white-text">↵
676.         <i class="fa-solid fa-circle-xmark modal-exit modal-
close"></i>↵
677.         <h4 class="modal-recipe-title">Black Forest
Bars</h4>↵
678.         <div class="row">↵
679.             <div class="col s12 m6 ingredients-content">↵
680.                 <h5>Ingredients</h5>↵
681.                 <ul>↵
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708.                     ↵
709.                     <li>200g bar dark chocolate,
chopped</li><li>60g rice snaps</li><li>50g oats</li><li>80g glacé morello
cherries</li>↵
710.                     ↵
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755.                                     ↵
    <li>Melt the chocolate in a bowl over
    a pan of simmering water. Remove, cool slightly, then stir in the rice snaps,
    oats, cherries and a pinch of salt.</li><li>Pour into a lined 20cm square cake
    tin. Chill for 30 mins or until firm, then cut into 12 bars. Store in an
    airtight container in the fridge for up to a week.</li>
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    <h4>Owner: ↵
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816.          ↵      </h4> ↵
817.          ↵      </div> ↵
818.          ↵      <div class="modal-footer"> ↵
819.          ↵          <div class="col s12 center"> ↵
820.          ↵              <button class="modal-action modal-close btn green
darken-4 white-text">Close</button> ↵
821.          ↵          </div> ↵
822.          ↵          </div> ↵
823.          ↵          </div> ↵
824.          ↵
825.          ↵      <div class="col s12 m6 l3"> ↵
826.          ↵          <div class="card red-subtheme text-shadow center-align"> ↵
827.          ↵              <div class="card-image" style="background-image:
url(<
828.          ↵                  ↵
829.          ↵          https://realfood.tesco.com/media/images/1400x919-Black-pudding-scotch-eggs-
269dcc7f-3c8c-47ea-b6af-d8bb2906bc5f-0-1400x919.jpg<
830.          ↵          ↵
831.          ↵          );"> ↵
832.          ↵          </div> ↵
833.          ↵          <div class="card-content white-text content-
wrapper"> ↵
834.          ↵              <!-- Modal Trigger --> ↵
835.          ↵              <a href="#recipe-modal-22" class="card-title
modal-trigger text-link">Black pudding Scotch eggs</a> ↵
836.          ↵                  <p>Category: Snack</p> ↵
837.          ↵                  <p>Owner: < /p> ↵
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883.          <div class="card-action"> ↵
884.          <!-- Additional Modal Trigger --> ↵
885.          <a href="#recipe-modal-22" class="btn card-btn"
modal-trigger">View Details</a> ↵
886.          </div> ↵
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888.          </div> ↵
889.          <!-- Modal Structure --> ↵
890.          <div id="recipe-modal-22" class="modal recipe-modal"
tabindex="0"> ↵
891.          <div class="modal-content red accent-4 white-text"> ↵
892.          <i class="fa-solid fa-circle-xmark modal-exit modal-
close"></i> ↵
893.          <h4 class="modal-recipe-title">Black pudding Scotch
eggs</h4> ↵
894.          <div class="row"> ↵
895.          <div class="col s12 m6 ingredients-content"> ↵
896.          <h5>Ingredients</h5> ↵
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927. ← 7 medium eggs, at room temperature500g pack 5% fat pork mince160g black pudding, crumbled into small pieces10g fresh parsley, finely chopped1 large garlic clove, crushed25g plain flour, seasoned80g panko (or fresh) breadcrumbsvegetable oil, for deep-fryingsea salt flakes and English mustard, to serve←
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940. </div>←
941. <div class="col s12 m6">←
942. <h5>Instructions</h5>←
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973. ← Boil 6 eggs for 6 mins. Remove with a slotted spoon, plunge into a bowl of cold water to cool quickly, then peel carefully and set aside.In a bowl, mix the mince, black pudding, parsley and garlic; season. Divide into 6 portions (about 110g each) and flatten each into a circle roughly 13cm. Place an egg in the middle and use your hands to mould the mixture up and around to enclose the egg. Repeat with the remaining eggs, then place on a plate and chill for 20 mins.Beat the remaining egg in a shallow bowl. Put the seasoned flour and breadcrumbs on 2 separate plates. Dust a coated egg in the flour, then dip in the egg and

finally coat in the breadcrumbs. Transfer to a plate and repeat with the remaining eggs.Half-fill a large, high-sided saucepan with oil and heat over a medium-high heat until it reaches 180°C on a thermometer or a small piece of bread turns golden in 60 secs. Deep-fry 2 eggs at a time for 8 mins until crisp and dark golden, turning occasionally. Remove with a slotted spoon and drain on kitchen paper. Repeat with the other eggs, allowing the oil to return to temperature in between. Sprinkle with sea salt and serve warm or cold with English mustard.


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986.        </div><br/>
987.      </div><br/>
988.    <h4>Owner: <br/>
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1032.      </h4><br/>
1033.    </div><br/>
1034.  <div class="modal-footer"><br/>
1035.    <div class="col s12 center"><br/>
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1036.           <button class="modal-action modal-close btn green
1037.             darken-4 white-text">Close</button>↵
1038.           </div>↵
1039.           </div>↵
1040.           ↵
1041.           <div class="col s12 m6 l3">↵
1042.             <div class="card red-subtheme text-shadow center-align">↵
1043.               <div class="card-image" style="background-image:
1044.                 url(<
1045.                   https://realfood.tesco.com/media/images/1400x919-Blueberry-and-lemon-fools-
1046.                   f017ecee-e424-45e3-84d6-dace45e3e16b-0-1400x919.jpg<
1047.                     <
1048.                       );">↵
1049.             <div class="card-content white-text content-
1050.               wrapper">↵
1051.                 <!-- Modal Trigger -->↵
1052.                 <a href="#recipe-modal-19" class="card-title
1053.                   modal-trigger text-link">Blueberry and lemon fools</a>↵
1054.                 <p>Category: Dessert</p>↵
1055.                 <p>Owner: <span>
1056.                   </span></p>↵
1057.                 </div>↵
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1099.       <div class="card-action">↵
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1100.          <!-- Additional Modal Trigger -->↔
1101.          <a href="#recipe-modal-19" class="btn card-btn
1102.            modal-trigger">View Details</a>↔
1103.          </div>↔
1104.          </div>↔
1105.          <!-- Modal Structure -->↔
1106.          <div id="recipe-modal-19" class="modal recipe-modal"
1107.            tabindex="0">↔
1108.              <div class="modal-content red accent-4 white-text">↔
1109.                <i class="fa-solid fa-circle-xmark modal-exit modal-
close"></i>↔
1110.                <h4 class="modal-recipe-title">Blueberry and lemon
1111.                  fools</h4>↔
1112.                  <div class="row">↔
1113.                    <div class="col s12 m6 ingredients-content">↔
1114.                      <h5>Ingredients</h5>↔
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1137.                          <li>2 x 150g packs blueberries</li>
<li>1 tbsp caster sugar</li><li>2 tbsp water</li><li>1 tbsp finely chopped
mint</li><li>4 tbsp 0% fat Greek yogurt</li><li>1 tbsp zesty lemon curd</li>↔
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1155.                            </ul>↔
1156.                            </div>↔
1157.                            <div class="col s12 m6">↔
1158.                              <h5>Instructions</h5>↔
1159.                              <ol>↔
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with the caster sugar, 2 tbsp water and 1 tbsp finely chopped fresh mint.
Simmer over a medium heat for 5-6 mins until the blueberries are syrupy and
soft but still holding their shape. Remove from the heat and allow to cool.
Once cool, set aside 2 heaped tbsp blueberries.Spoon 4 tbsp 0% fat
Greek yogurt into 4 short glasses. Top with half the blueberry compote, then
drizzle each with 1 tbsp zesty lemon curd. Repeat with the remaining yogurt
and blueberry compote. Drizzle another 1 tbsp lemon curd into each glass.
To finish, divide the reserved blueberries between the glasses and garnish
with extra mint leaves.←
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1313.      </p>↵
1314.    </div>↵
1315.    <div class="card-action">↵
1316.      <!-- Additional Modal Trigger -->↵
1317.      <a href="#recipe-modal-11" class="btn card-btn modal-trigger">View Details</a>↵
1318.    </div>↵
1319.  </div>↵
1320. </div>↵
1321. <!-- Modal Structure -->↵
1322. <div id="recipe-modal-11" class="modal recipe-modal" tabindex="0">↵
1323.   <div class="modal-content red accent-4 white-text">↵
1324.     <i class="fa-solid fa-circle-xmark modal-exit modal-close"></i>↵
1325.     <h4 class="modal-recipe-title">Cheese and chilli jam tortilla</h4>↵
1326.     <div class="row">↵
1327.       <div class="col s12 m6 ingredients-content">↵
1328.         <h5>Ingredients</h5>↵
1329.         <ul>↵
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1345.           <li>3 tbsps 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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1371.      </ul>↵
1372.  </div>↵
1373.  <div class="col s12 m6">↵
1374.      <h5>Instructions</h5>↵
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1376.          ↵
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1391.          <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 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.</li><li>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.</li><li>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.</li>↵
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1468.                 <button class="modal-action modal-close btn green
darker-4 white-text">Close</button>↵
1469.             </div>↵
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1473.         <div class="col s12 m6 l3">↵
1474.             <div class="card red-subtheme text-shadow center-align">↵
1475.                 <div class="card-image" style="background-image: url(<↵
1476.                     <img alt="Chilli Cheeseburger" data-bbox="128 118 861 144" />);>↵
1477.             https://realfood.tesco.com/media/images/1400x919-ChilliCheeseburger-813cf3f2-337b-47eb-933d-9656bc510a34-0-1400x919.jpg<↵
1478.             </div>↵
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1480.         <div class="card-content white-text content-wrapper">↵
1481.             <!-- Modal Trigger -->↵
1482.             <a href="#recipe-modal-8" class="card-title modal-trigger text-link">Chilli cheeseburgers</a>↵
1483.             <p>Category: Lunch</p>↵
1484.             <p>Owner: admin</p>↵
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1532.             <!-- Additional Modal Trigger -->↵
1533.             <a href="#recipe-modal-8" class="btn card-btn modal-trigger">View Details</a>↵
1534.         </div>↵
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1536. </div>↵
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1537.          <!-- Modal Structure -->↔
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1540.                  <div class="modal-content red accent-4 white-text">↔
1541.                      <i class="fa-solid fa-circle-xmark modal-exit modal-
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1542.                      <h4 class="modal-recipe-title">Chilli
1543.                          cheeseburgers</h4>↔
1544.                      <div class="row">↔
1545.                          <div class="col s12 m6 ingredients-content">↔
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1555.                                  <li>2 brisket &amp; chuck burgers</li>
<li>2 tsp olive oil</li><li>2 Fire Pit Red Leicester chilli burger melts</li>
<li>4 rashers maple cured streaky bacon</li><li>2 brioche sesame seed burger
buns</li><li>2 tsp chilli relish</li><li>10g wild rocket</li><li>2 tsp light
mayonnaise</li>↔
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1601. 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.Meanwhile, cook the bacon to pack instructions until crispy. Halve the burger buns and barbecue to toast.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.←
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1691.              <div class="card-image" style="background-image:
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1694.                  ↵
1695.          );">↵
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1697.      <div class="card-content white-text content-
wrapper">↵
1698.          <!-- Modal Trigger -->↵
1699.          <a href="#recipe-modal-18" class="card-title
modal-trigger text-link">Chocolate sponge cake with sprinkles</a>↵
1700.          <p>Category: Dessert</p>↵
1701.          <p>Owner:</p>↵
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1748. <!-- Additional Modal Trigger --> ↵
1749. <a href="#recipe-modal-18" class="btn card-btn
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close"></i> ↵
1757. <h4 class="modal-recipe-title">Chocolate sponge cake
with sprinkles</h4> ↵
1758. <div class="row"> ↵
1759. <div class="col s12 m6 ingredients-content"> ↵
1760. <h5>Ingredients</h5> ↵
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1783. 180g soft spread180g
caster sugar​3 large eggs180g self-raising
flour2% tbsp cocoa powder2 x 400g tins chocolate
custard2 tbsp colourful sprinkles ↵
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fan 160°C. Grease and line a loose-bottomed, 20cm square cake tin. Put the spread and sugar in a bowl and mix with an electric whisk until light and fluffy. Add the eggs, whisking well between each addition. Sift over the flour and cocoa powder. Fold until just combined.Spoon into the tin and level the surface. Bake for 30-35 mins until a skewer inserted into the centre comes out clean.Leave to cool in the tin for 5 mins, then carefully remove and cut into 9 squares. Serve warm with the custard, heated to pack instructions, and scatter with sprinkles.

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1909.                                         https://realfood.tesco.com/media/images/1400x919-
CreamyMeatballsWithButterBeanMash-bbf57170-9136-4ed0-90e5-ae804ec5366c-0-
1400x919.jpg↵
1910.                                         ↵
1911.                                         );">↵
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1913.     <div class="card-content white-text content-
1914.             wrapper">↔
1915.                     <!-- Modal Trigger -->↔
1916.                     <a href="#recipe-modal-25" class="card-title
1917.                         modal-trigger text-link">Creamy meatballs with butter bean mash</a>↔
1918.                     <p>Category: Dinner</p>↔
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1965.                     <a href="#recipe-modal-25" class="btn card-btn
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1969.                 <!-- Modal Structure -->↔
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1974.                               close"></i>↔
1975.                             <h4 class="modal-recipe-title">Creamy meatballs with
1976.                               butter bean mash</h4>↔
1977.                         <div class="row">↔
1978.                             <div class="col s12 m6 ingredients-content">↔
1979.                                 <h5>Ingredients</h5>↔
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2013.          ↔          <li>2 tbsp olive oil</li><li>12-pack  
Meat & Veg beef meatballs</li><li>300g closed-cup mushrooms, sliced</li>  
<li>1 onion, finely chopped</li><li>2 garlic cloves, crushed</li><li>1  
vegetable stock pot, made up to 200ml</li><li>% Savoy cabbage, cored and  
shredded</li><li>2 x 400g tins butter beans, drained</li><li>100ml half-fat  
crème fraîche, plus 2 tbsp</li><li>10g fresh parsley, finely chopped</li><li>%  
lemon, juiced</li>↔  
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2021.          <div class="col s12 m6">↔  
2022.          <h5>Instructions</h5>↔  
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 Heat $\frac{1}{2}$ tbsp oil in a frying pan over a medium-high heat and fry the meatballs for 5-6 mins until golden brown all over; transfer to a plate. Add another 1 tbsp oil to the pan and fry the mushrooms and onion for 6-8 mins until softened and any liquid has gone. Add the garlic and fry for 1 min. Tip the meatballs back in with any resting juices and add the stock. Simmer over a medium heat for 2-3 mins until the meatballs are cooked through and the stock has reduced slightly.
 Meanwhile, put the cabbage in a lidded saucepan with 200ml water; bring to a gentle simmer. Cover and leave over a low heat for 6-8 mins until tender. Put the butter beans in another saucepan, cover with water and simmer over a medium heat for 5-6 mins until piping hot.Stir 100ml crème fraîche and half the parsley into the meatballs; season well. Simmer for another 3-4 mins until the sauce has slightly thickened. Drain the butter beans, reserving 100ml water, and mash well. Stir in the 2 tbsp crème fraîche and enough reserved water to make a creamy mash.Whisk the remaining $\frac{1}{2}$ tbsp oil with the lemon juice; season with black pepper. Drain the cabbage and tip into a serving bowl. Drizzle over the lemon dressing and toss to coat. Serve the meatballs over the mash, with the cabbage alongside. Scatter with the remaining parsley.←
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2132.          ↵              <p>Category: Lunch</p> ↵
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2205.                          <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 tbsps extra-virgin olive oil</li><li>2 tbsps
balsamic vinegar</li>↵
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<h5>Instructions</h5>↵

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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. To make the filling, mix the cheeses, garlic, spring onions and herbs in a bowl. Season with a little black pepper. 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. 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. ↵

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2447.             <li>2 x 300g packs British tomato  
selection, halved or quartered</li><li>3 tbsps extra-virgin olive oil</li><li>2  
garlic cloves, crushed</li><li>30g pack fresh basil, leaves picked,  $\frac{1}{2}$  torn,  $\frac{1}{2}$   
finely chopped</li><li>2 x 225g packs jumbo cooked king prawns, drained</li>  
<li>100g stale sourdough or ciabatta</li><li>1 red chilli, finely  
chopped&ZeroWidthSpace;</li><li>500g dried linguine pasta</li>↔  
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with 2 tbsp oil, half the garlic, the torn basil and the prawns; season.
Blitz the bread to rough breadcrumbs in a food processor. Heat the remaining oil in a large frying pan over a medium heat, then fry the breadcrumbs for 2-3 mins, stirring, until beginning to colour. Stir in the chilli and remaining garlic and cook for 1-2 mins until the breadcrumbs are golden and crisp. Season and stir in the chopped basil. Set aside.
Cook the linguine to pack instructions. Drain, reserving 2 tbsp cooking liquid. Tip the pasta and reserved liquid back into the pan with the tomato mixture. Toss to mix and warm through slightly. Divide between plates, scattering with the breadcrumbs to serve.←
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2631.                  <li>25g unsalted butter, melted (an
adult should do this), plus extra for greasing</li><li>2 medium eggs</li>
<li>284ml pot buttermilk</li><li>splash of milk</li><li>2 tsp vanilla
extract</li><li>225g plain flour</li><li>25g caster sugar</li><li>1 tsp baking
powder</li><li>1 tsp bicarbonate of soda</li><li>150g frozen breakfast fruit
topper, plus 2 tbsp extra (defrosted)</li><li>Greek-style yogurt and honey, to
serve (optional)</li>↵
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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.</li><li>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.</li><li>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.</li><li>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.</li><li>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.</li><li>Cut it into quarters and then triangles. Serve with extra defrosted fruit, plus yogurt and honey, if you like.</li>
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2760.      </h4>↵
2761.    </div>↵
2762.    <div class="modal-footer">↵
2763.      <div class="col s12 center">↵
2764.        <button class="modal-action modal-close btn green
darken-4 white-text">Close</button>↵
2765.      </div>↵
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2769.  <div class="col s12 m6 l3">↵
2770.    <div class="card red-subtheme text-shadow center-align">↵
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2771.     url(←
2772.             ↵
2773.             https://realfood.tesco.com/media/images/1400x919-LambSausageWellington-
2774.             ↵
2775.             );">←
2776.             </div>←
2777.             <div class="card-content white-text content-
2778.             wrapper">←
2779.                 <!-- Modal Trigger -->←
2780.                 <a href="#recipe-modal-24" class="card-title
2781. modal-trigger text-link">Lamb and spinach Wellington</a>←
2782.                     <p>Category: Dinner</p>←
2783.                     <p>Owner: ←
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2825.                     </p>←
2826.                 </div>←
2827.                 <div class="card-action">←
2828.                     <!-- Additional Modal Trigger -->←
2829.                     <a href="#recipe-modal-24" class="btn card-btn
modal-trigger">View Details</a>←
2830.                     </div>←
2831.                 </div>←
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2834.          <div id="recipe-modal-24" class="modal recipe-modal"
2835.            tabindex="0">↔
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2838.                  close"></i>↔
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2840.                  Wellington</h4>↔
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2842.                    <div class="col s12 m6 ingredients-content">↔
2843.                      <h5>Ingredients</h5>↔
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2875.                          <li>1 tbsp olive oil</li><li>2 onions,
2876.                            finely diced</li><li>1½ tsp ground coriander</li><li>1½ tsp paprika</li><li>1
2877.                            tsp ground cinnamon</li><li>3 tbsp tomato purée</li><li>2 x 220g bags baby
2878.                            spinach</li><li>700g lamb mince</li><li>1 tbsp cumin seeds, toasted, plus 1
2879.                            tsp to decorate</li><li>75g fresh breadcrumbs</li><li>100g dried apricots,
2880.                            finely chopped</li><li>75g pitted green olives</li><li>150g reduced-fat salad
2881.                            cheese, crumbled into 2cm chunks</li><li>550g pack ready-rolled puff
2882.                            pastry</li><li>plain flour, for dusting</li><li>1 egg, plus 1 yolk,
2883.                            beaten</li><li>1 tbsp poppy seeds</li>↔
2884.                          ↔
2885.                          </ul>↔
2886.                      </div>↔
2887.                      <div class="col s12 m6">↔
2888.                        <h5>Instructions</h5>↔
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 Heat the oil in a frying pan and
 add the onions with a pinch of salt. Cook over a medium heat for 10 mins,
 stirring occasionally, until soft and translucent. Stir in the spices and cook
 for 1 min, then stir in the tomato purée. Scrape into a large bowl and leave
 to cool completely. Tip the spinach into the pan and cook, stirring, for 2-3
 mins until wilted and reduced. Tip into a sieve and squeeze out as much
 moisture as you can; chop and set aside.When the onions are cool, add
 the lamb mince, toasted cumin seeds, breadcrumbs, apricots, spinach and
 olives; season. Use your hands to mix everything together well. Add the cheese
 and mix carefully.Unroll the pastry onto a lightly floured surface.
 Shape the mince mixture into a 35cm-long sausage along one of the longer sides
 of the pastry, leaving a 4cm border at the edge. Brush the remaining exposed
 pastry with beaten egg. Fold the other half of the pastry over the meat and
 press the edges. Trim to leave a 3cm border all the way around, then press
 with a fork. Transfer to a baking tray, brush with egg and chill for 1 hr (or
 up to 48 hrs).Preheat the oven to gas 7, 220°C, fan 200°C. Brush the
 Wellington with more beaten egg, score the surface lightly with a sharp knife,
 then scatter over the poppy seeds and 1 tsp cumin seeds. Bake for 25 mins,
 then reduce the heat to gas 4, 180°C, fan 160°C and bake for a further 20-25
 mins until the pastry base is crisp and deep brown. Remove from the oven and
 transfer to a wire rack to cool for 20-25 mins. Slice and serve with chutney,
 yogurt and salad, if you like. Can be assembled 48 hrs ahead and kept chilled.
 Continue from step 4 to bake. Or make and bake the day before and enjoy cold.
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2991.              );">
2992.            </div>
2993.          <div class="card-content white-text content-
wrapper">
2994.            <!-- Modal Trigger -->
2995.            <a href="#recipe-modal-7" class="card-title modal-
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2996.            <p>Category: Breakfast</p>
2997.            <p>Owner: <
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3043.          ↵      <div class="card-action"> ↵
3044.          ↵          <!-- Additional Modal Trigger --> ↵
3045.          ↵          <a href="#recipe-modal-7" class="btn card-btn
modal-trigger">View Details</a> ↵
3046.          ↵          </div> ↵
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3049.          ↵          <!-- Modal Structure --> ↵
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tabindex="0"> ↵
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3052.          ↵                  <i class="fa-solid fa-circle-xmark modal-exit modal-
close"></i> ↵
3053.          ↵                  <h4 class="modal-recipe-title">No-bake breakfast
flapjacks</h4> ↵
3054.          ↵                  <div class="row"> ↵
3055.          ↵                      <div class="col s12 m6 ingredients-content"> ↵
3056.          ↵                          <h5>Ingredients</h5> ↵
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3064.          ↵                          ↵
3065.          ↵                          <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
snaps</li><li>80g cashew nuts</li><li>5 tbsp 4-seed mix</li><li>2 tbsp chia
seeds (or 2 tbsp 4-seed mix)</li> ↵
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3100.  </div>↵
3101.  <div class="col s12 m6">↵
3102.    <h5>Instructions</h5>↵
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3111.          <li>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.</li><li>In a small saucepan, heat the peanut butter, maple syrup and  
spread to melt together, mixing with a wooden spoon to combine.</li><li>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.</li><li>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.</li>↵
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3192.           </h4>↵
3193.       </div>↵
3194.   <div class="modal-footer">↵
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3195.          <div class="col s12 center">↔
3196.              <button class="modal-action modal-close btn green
3197.      darken-4 white-text">Close</button>↔
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3199.      </div>↔
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3208.          );>↔
3209.      </div>↔
3210.      <div class="card-content white-text content-
3211.      wrapper">↔
3212.          <!-- Modal Trigger -->↔
3213.              <a href="#recipe-modal-17" class="card-title
3214.      modal-trigger text-link">No-churn blackberry and cinnamon ripple ice
3215.      cream</a>↔
3216.          <p>Category: Dessert</p>↔
3217.          <p>Owner: ←
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3258.          </div>↵
3259.          <div class="card-action">↵
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3261.              <a href="#recipe-modal-17" class="btn card-btn" modal-trigger>View Details</a>↵
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3264.      </div>↵
3265.      <!-- Modal Structure -->↵
3266.      <div id="recipe-modal-17" class="modal recipe-modal" tabindex="0">↵
3267.          <div class="modal-content red accent-4 white-text">↵
3268.              <i class="fa-solid fa-circle-xmark modal-exit modal-close"></i>↵
3269.              <h4 class="modal-recipe-title">No-churn blackberry and cinnamon ripple ice cream</h4>↵
3270.              <div class="row">↵
3271.                  <div class="col s12 m6 ingredients-content">↵
3272.                      <h5>Ingredients</h5>↵
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3293.                          <li>2 x 150g packs fresh blackberries</li><li>1½ tbsps clear honey</li><li>300ml whipping cream</li>
3294.                          <li>175g light condensed milk (from a 405g tin)</li><li>¾ tsp ground cinnamon</li><li>1 tsp vanilla extract&ZeroWidthSpace;</li>↵
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3317.                  <div class="col s12 m6">↵
3318.                      <h5>Instructions</h5>↵
3319.                      <ol>↵
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 Put the blackberries and honey in
a saucepan over a medium heat and bring to the boil. Simmer for 6-7 mins,
stirring occasionally, until the berries have broken down. Blitz in a blender
until smooth, set aside to cool, then chill for at least 30 mins or up to 48
hrs.Mix the cream, condensed milk, cinnamon and vanilla in a large
mixing bowl. Whisk for a few mins until thickened and holding 'ribbons' on the
surface when the whisk is lifted up. Transfer to a shallow, 1ltr freezer-proof
container with a lid.Swirl the blackberry purée through with a spoon,
being careful to keep a distinct ripple. Cover and freeze for at least 4 hrs
(or up to 1 month). Allow to soften in the fridge for 10 mins before scooping
into ice cream cones or serving in bowls with extra fresh blackberries.←
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3473.      </p>↵
3474.  </div>↵
3475.  <div class="card-action">↵
3476.      <!-- Additional Modal Trigger -->↵
3477.      <a href="#recipe-modal-4" class="btn card-btn" modal-trigger>View Details</a>↵
3478.      </div>↵
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3481.  <!-- Modal Structure -->↵
3482.  <div id="recipe-modal-4" class="modal recipe-modal" tabindex="0">↵
3483.      <div class="modal-content red accent-4 white-text">↵
3484.          <i class="fa-solid fa-circle-xmark modal-exit modal-close"></i>↵
3485.          <h4 class="modal-recipe-title">One-pan full English</h4>↵
3486.          <div class="row">↵
3487.              <div class="col s12 m6 ingredients-content">↵
3488.                  <h5>Ingredients</h5>↵
3489.                  <ul>↵
3490.                      ↵
3491.                      <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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          </ul>↵
      </div>↵
      <div class="col s12 m6">↵
        <h5>Instructions</h5>↵
        <ol>↵
          ↵
          <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 cooked with a
partially set yolk. Scatter with the remaining parsley and serve with buttered
toast, if you like.</li>↵
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3626. <div class="modal-footer">↵
3627.   <div class="col s12 center">↵
3628.     <button class="modal-action modal-close btn green
darken-4 white-text">Close</button>↵
3629.   </div>↵
3630. </div>↵
3631. </div>↵
3632.                                     ↵
3633. <div class="col s12 m6 l3">↵
3634.   <div class="card red-subtheme text-shadow center-align">↵
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3635.     url(←
3636.             ↵
3637.             https://realfood.tesco.com/media/images/1400x919-PeachMelbaSummerPudding-
3638.                 ↵
3639.                 );">←
3640.             </div>←
3641.             <div class="card-content white-text content-
3642.                 wrapper">←
3643.                     <!-- Modal Trigger -->←
3644.                     <a href="#recipe-modal-16" class="card-title
3645.                         modal-trigger text-link">Peach melba summer pudding</a>←
3646.                         <p>Category: Dessert</p>←
3647.                         <p>Owner: ←
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3690.                     </div>←
3691.                     <div class="card-action">←
3692.                         <!-- Additional Modal Trigger -->←
3693.                         <a href="#recipe-modal-16" class="btn card-btn
3694.                             modal-trigger">View Details</a>←
3695.                             </div>←
3696.                         </div>←
3697.                     <!-- Modal Structure -->←
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3698.         <div id="recipe-modal-16" class="modal recipe-modal"
3699.             tabindex="0">↔
3700.                 <div class="modal-content red accent-4 white-text">↔
3701.                     <i class="fa-solid fa-circle-xmark modal-exit modal-
3702.                         close"></i>↔
3703.                     <h4 class="modal-recipe-title">Peach melba summer
3704.                         pudding</h4>↔
3705.                     <div class="row">↔
3706.                         <div class="col s12 m6 ingredients-content">↔
3707.                             <h5>Ingredients</h5>↔
3708.                             <ul>↔
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3745.                                 <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>↔
3746.                                 ↔
3747.                         </ul>↔
3748.                     </div>↔
3749.                     <div class="col s12 m6">↔
3750.                         <h5>Instructions</h5>↔
3751.                         <ol>↔
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 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.
 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.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.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.←
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3841.    </div>↵
3842.    <div class="modal-footer">↵
3843.      <div class="col s12 center">↵
3844.        <button class="modal-action modal-close btn green
darken-4 white-text">Close</button>↵
3845.      </div>↵
3846.    </div>↵
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3848.          ↵
3849.      <div class="col s12 m6 l3">↵
3850.        <div class="card red-subtheme text-shadow center-align">↵
3851.          <div class="card-image" style="background-image:
url(<
3852.            ↵
3853.            https://realfood.tesco.com/media/images/1400x919-PickledRadishAndChilliSalsa-
a059b597-12fe-494d-97d3-8383c1cf89e4-0-1400x919.jpg
3854.            ↵
3855.            );">↵
3856.          </div>↵
3857.          <div class="card-content white-text content-
wrapper">↵
3858.            <!-- Modal Trigger -->↵
3859.            <a href="#recipe-modal-10" class="card-title
modal-trigger text-link">Radish and chilli salsa</a>↵
3860.              <p>Category: Lunch</p>↵
3861.              <p>Owner: <span>
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3906.         </div> ↵
3907.         <div class="card-action"> ↵
3908.             <!-- Additional Modal Trigger --> ↵
3909.             <a href="#recipe-modal-10" class="btn card-btn
modal-trigger">View Details</a> ↵
3910.         </div> ↵
3911.     </div> ↵
3912.     </div> ↵
3913.     <!-- Modal Structure --> ↵
3914.     <div id="recipe-modal-10" class="modal recipe-modal"
tabindex="0"> ↵
3915.         <div class="modal-content red accent-4 white-text"> ↵
3916.             <i class="fa-solid fa-circle-xmark modal-exit modal-
close"></i> ↵
3917.             <h4 class="modal-recipe-title">Radish and chilli
salsa</h4> ↵
3918.             <div class="row"> ↵
3919.                 <div class="col s12 m6 ingredients-content"> ↵
3920.                     <h5>Ingredients</h5> ↵
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3935.                         <li>240g pack radishes, trimmed and
finely chopped</li><li>% small red onion, finely chopped</li><li>1 green or
red chilli, deseeded and finely chopped</li><li>1 lime, juiced&ZeroWidthSpace;
</li><li>1 tbsp clear honey&ZeroWidthSpace;</li><li>15g fresh coriander,
finely chopped</li> ↵
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3963.      </ul>↵
3964.  </div>↵
3965.  <div class="col s12 m6">↵
3966.    <h5>Instructions</h5>↵
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3981.          <li>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.</li>↵
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4012.     <h4>Owner: ↵
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4056.             </h4>↵
4057.         </div>↵
4058.         <div class="modal-footer">↵
4059.             <div class="col s12 center">↵
4060.                 <button class="modal-action modal-close btn green
darken-4 white-text">Close</button>↵
4061.             </div>↵
4062.         </div>↵
4063.     </div>↵
4064.     ↵
4065.         <div class="col s12 m6 l3">↵
4066.             <div class="card red-subtheme text-shadow center-align">↵
4067.                 <div class="card-image" style="background-image:
url(<
4068.                     ↵
4069.             https://realfood.tesco.com/media/images/1400x919-Tomato--basil-bruschetta-
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4070.          ↵
4071.          );">↵
4072.      </div>↵
4073.      <div class="card-content white-text content-↵
        wrapper">↵
4074.          <!-- Modal Trigger -->↵
4075.          <a href="#recipe-modal-23" class="card-title" ↵
        modal-trigger text-link">Tomato and basil bruschetta</a>↵
4076.          <p>Category: Snack</p>↵
4077.          <p>Owner: ↵
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4121.          </p>↵
4122.      </div>↵
4123.      <div class="card-action">↵
4124.          <!-- Additional Modal Trigger -->↵
4125.          <a href="#recipe-modal-23" class="btn card-btn" ↵
        modal-trigger">View Details</a>↵
4126.      </div>↵
4127.      </div>↵
4128.      </div>↵
4129.          <!-- Modal Structure -->↵
4130.          <div id="recipe-modal-23" class="modal recipe-modal" ↵
        tabindex="0">↵
4131.              <div class="modal-content red accent-4 white-text">↵
4132.                  <i class="fa-solid fa-circle-xmark modal-exit modal- ↵
        close"></i>↵
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4133. bruschetta</h4>↔  
4134. <div class="row">↔  
4135.   <div class="col s12 m6 ingredients-content">↔  
4136.     <h5>Ingredients</h5>↔  
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4169.           <li>Olive Ciabatta 270g</li><li>2 tbsps  
Tuscan extra virgin olive oil</li><li>250g sweet mixed baby tomatoes</li><li>1  
garlic clove, halved</li><li>1 tsp red wine vinegar</li><li>10g fresh basil,  
roughly chopped</li>↔  
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4179.           </ul>↔  
4180.         </div>↔  
4181. <div class="col s12 m6">↔  
4182.   <h5>Instructions</h5>↔  
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 Preheat the grill to high. Halve a
 olive ciabatta lengthways, then cut each half into 4 pieces. Place on a baking
 tray and drizzle with 1 tbsp Tuscan extra virgin olive oil. Grill for 2-3 mins
 until browned, then flip and repeat until lightly browned and crisp (making
 sure they don't catch). Rub all over with a large halved garlic clove and set
 aside.Meanwhile, wash and quarter a 250g pack Sweet Mixed Baby
 Tomatoes. Put in a large mixing bowl; season with salt. Stir in olive oil, red
 wine vinegar and 10g roughly chopped fresh basil. Divide the mixture between
 the toasts, spooning over any juices, then season with black pepper and
 scatter with extra basil leaves to serve.←
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4276.                 <button class="modal-action modal-close btn green
darker-4 white-text">Close</button> ↵
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4281.         <div class="col s12 m6 l3"> ↵
4282.             <div class="card red-subtheme text-shadow center-align"> ↵
4283.                 <div class="card-image" style="background-image:
url(↵
4284.                     ↵
4285. https://realfood.tesco.com/media/images/1400x919-TunaMeltCalzone-f73489c5-
7906-4886-87d7-6122a10cc9d4-0-1400x919.jpg ↵
4286.                     ↵
4287.                 );"> ↵
4288.             </div> ↵
4289.             <div class="card-content white-text content-
wrapper"> ↵
4290.                 <!-- Modal Trigger --> ↵
4291.                 <a href="#recipe-modal-12" class="card-title
modal-trigger text-link">Tuna melt calzone</a> ↵
4292.                     <p>Category: Dinner</p> ↵
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4340.          <!-- Additional Modal Trigger -->↵
4341.          <a href="#recipe-modal-12" class="btn card-btn
modal-trigger">View Details</a>↵
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4343.          </div>↵
4344.          </div>↵
4345.          <!-- Modal Structure -->↵
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tabindex="0">↵
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4348.          <i class="fa-solid fa-circle-xmark modal-exit modal-
close"></i>↵
4349.          <h4 class="modal-recipe-title">Tuna melt
calzone</h4>↵
4350.          <div class="row">↵
4351.          <div class="col s12 m6 ingredients-content">↵
4352.          <h5>Ingredients</h5>↵
4353.          <ul>↵
4354.          <li>2 x 145g packs pizza base mix</li>
4355.          <li>plain flour, for dusting</li>
4356.          <li>2 tbsp olive oil</li>
4357.          <li>3 spring onions, trimmed and chopped</li>
4358.          <li>400g tin chopped tomatoes</li>
4359.          <li>2 x 145g tins tuna, drained</li>
4360.          <li>15g fresh basil, chopped</li>
4361.          <li>150g reduced-fat Cheddar, grated</li>
4362.          <li>1 tbsp red wine vinegar</li>
4363.          <li>% tsp caster sugar (optional)</li>
4364.          <li>250g cherry tomatoes, halved</li>
4365.          <li>150g spinach</li>↵
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<h5>Instructions</h5>↵
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4417.          <li>Preheat the oven to gas 7, 220°C, fan 200°C. Put the pizza base mixes in a bowl, make a well in the centre and pour in 200ml warm water. Knead to a ball in the bowl, then put on a lightly floured work surface and knead for 5 mins until smooth. Return to the bowl, cover with a tea towel and leave to prove for 10 mins.</li><li>Heat 1 tbsp oil in a frying pan over a medium heat. Fry the spring onion for 2-3 mins until fragrant. Stir in the chopped tomatoes and simmer for 6-8 mins until thickened. Remove from the heat. Stir in the tuna and basil; season. Leave to cool slightly.</li><li>Divide the dough into 4 pieces and roll out on a floured surface to 20cm rounds. Divide the filling between them, over one side and leaving a 1cm border, then add the cheese. Pull the empty side of dough over the filling, then crimp the edges to seal. Transfer to a lined baking sheet and make steam holes. Bake for 20-25 mins until golden.</li><li>Mix the vinegar with 1 tbsp oil, the sugar (if using) and black pepper. Add the cherry tomatoes and spinach, then toss well. Serve with the calzones.</li>↵
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4501.                                         <button id="scroll-btn" title="Go to top"><i class="fa-solid fa-
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4504.                                         ↔
4505.                                         <!-- Footer Start -->↔
4506.                                         <footer class="page-footer">↔
4507.                                         <div class="footer-copyright">↔
4508.                                         <div class="container">↔
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4509.          <span class="grey-text text-lighten-4 left">© 2022 Dan
    Williams</span>↔
4510.          <span class="grey-text text-lighten-4 right">For educational
purposes only</span>↔
4511.          </div>↔
4512.          </div>↔
4513.      </footer>↔
4514.      <!-- Footer End -->↔
4515. ↔
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crossorigin="anonymous"></script>↔
4517.      <script
src="https://cdnjs.cloudflare.com/ajax/libs/materialize/1.0.0/js/materialize.m
in.js"></script>↔
4518.      <script src="/static/js/script.js"></script>↔
4519. ↔
4520. <div class="sidenav-overlay"></div><div class="drag-target"></div></body>
</html>
```

Used the HTML parser.

Total execution time 294 milliseconds.

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