

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">Snack Recipes</h2>↵
73.  ↵
74.      <div class="row center-align">↵
75.          ↵
76.          ↵
77.              <div class="col s12 m6 l3">↵
78.                  <div class="card red-subtheme text-shadow center-align">↵
79.                      <div class="card-image" style="background-image:
url(↵

```

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80.         ↵
81.         https://realfood.tesco.com/media/images/1400x919-3-ing-watermelon-fries-
            76584cc7-7470-4e9c-a796-2a7226468f5a-0-1400x919.jpg↵
82.         ↵
83.         );"↵
84.     </div>↵
85.     <div class="card-content white-text content-
wrapper">↵
86.         <!-- Modal Trigger -->↵
87.         <a href="#recipe-modal-20" class="card-title
modal-trigger text-link">3-ingredient watermelon 'fries'</a>↵
88.         <p>Owner: ↵
89.             ↵
90.             ↵
91.             adminici↵
92.             ↵
93.             ↵
94.             ↵
95.             ↵
96.             ↵
97.             ↵
98.             ↵
99.             ↵
100.         </p>↵
101.     </div>↵
102.     <div class="card-action">↵
103.         <!-- Additional Modal Trigger -->↵
104.         <a href="#recipe-modal-20" class="btn card-btn
modal-trigger">View Details</a>↵
105.     </div>↵
106. </div>↵
107. </div>↵
108. <!-- Modal Structure -->↵
109. <div id="recipe-modal-20" class="modal recipe-modal"
tabindex="0">↵
110.     <div class="modal-content red accent-4 white-text">↵
111.         <i class="fa-solid fa-circle-xmark modal-exit modal-
close"></i>↵
112.         <h3 class="modal-recipe-title">3-ingredient watermelon
'fries'</h3>↵
113.         <h4>Category: Snack</h4>↵
114.         <div class="row">↵
115.             <div class="col s12 m6 ingredients-content">↵
116.                 <h5>Ingredients</h5>↵
117.                 <ul>↵
118.                     ↵
119.                     <li>1 large watermelon</li><li>100g
low-fat Greek yogurt</li><li>2 tbsp clear honey</li>↵
120.                     ↵
121.                     ↵
122.                     ↵
123.                     ↵
124.                     ↵
125.                     ↵
126.                     ↵
127.                 </ul>↵
128.             </div>↵
129.             <div class="col s12 m6">↵
130.                 <h5>Instructions</h5>↵
131.                 <ol>↵
132.                     ↵
133.                     <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>↵
134.                     ↵
135.                     ↵
136.                     ↵
137.                     ↵

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138.                                     ↵
139.                                     ↵ ↵
140.                                     ↵
141.                                     </ol>↵
142.                                     </div>↵
143.                                 </div>↵
144.                                 <h4>Owner: ↵
145.                                 ↵
146.                                 ↵
147.                                 adminici↵
148.                                 ↵
149.                                 ↵
150.                                 ↵
151.                                 ↵
152.                                 ↵
153.                                 ↵
154.                                 ↵
155.                                 ↵
156.                                 </h4>↵
157.                             </div>↵
158.                             <div class="modal-footer">↵
159.                                 <div class="col s12 center">↵
160.                                     <button class="modal-action modal-close btn green
darken-4 white-text">Close</button>↵
161.                                     </div>↵
162.                                 </div>↵
163.                             </div>↵
164. ↵
165.                             <div class="col s12 m6 l3">↵
166.                                 <div class="card red-subtheme text-shadow center-align">↵
167.                                     <div class="card-image" style="background-image:
url(↵
168.                                     ↵
169.                                     https://realfood.tesco.com/media/images/1400x919-BlackForestBars-0f98d851-
da24-4f07-88c5-4e9c431b8971-0-1400x919.jpg↵
170.                                     ↵
171.                                     );">↵
172.                                 </div>↵
173.                                 <div class="card-content white-text content-
wrapper">↵
174.                                     <!-- Modal Trigger -->↵
175.                                     <a href="#recipe-modal-21" class="card-title
modal-trigger text-link">Black Forest Bars</a>↵
176.                                     <p>Owner: ↵
177.                                     ↵
178.                                     ↵
179.                                     ↵
180.                                     ↵
181.                                     adminici↵
182.                                     ↵
183.                                     ↵
184.                                     ↵
185.                                     ↵
186.                                     ↵
187.                                     ↵
188.                                     </p>↵
189.                                 </div>↵
190.                                 <div class="card-action">↵
191.                                     <!-- Additional Modal Trigger -->↵
192.                                     <a href="#recipe-modal-21" class="btn card-btn
modal-trigger">View Details</a>↵
193.                                 </div>↵
194.                             </div>↵
195.                         </div>↵
196.                         <!-- Modal Structure -->↵
197.                         <div id="recipe-modal-21" class="modal recipe-modal"
tabindex="0">↵
198.                             <div class="modal-content red accent-4 white-text">↵

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199.      <i class="fa-solid fa-circle-xmark modal-exit modal-
close"></i>↵
200.      <h3 class="modal-recipe-title">Black Forest
Bars</h3>↵
201.      <h4>Category: Snack</h4>↵
202.      <div class="row">↵
203.          <div class="col s12 m6 ingredients-content">↵
204.              <h5>Ingredients</h5>↵
205.              <ul>↵
206.                  ↵
207.                  ↵
208.                  ↵
209.                  <li>200g bar dark chocolate,
chopped</li><li>60g rice snaps</li><li>50g oats</li><li>80g glacé morello
cherries</li>↵
210.                  ↵
211.                  ↵
212.                  ↵
213.                  ↵
214.                  ↵
215.              </ul>↵
216.          </div>↵
217.          <div class="col s12 m6">↵
218.              <h5>Instructions</h5>↵
219.              <ol>↵
220.                  ↵
221.                  ↵
222.                  ↵
223.                  <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>↵
224.                  ↵
225.                  ↵
226.                  ↵
227.                  ↵
228.                  ↵
229.              </ol>↵
230.          </div>↵
231.      </div>↵
232.      <h4>Owner: ↵
233.          ↵
234.          ↵
235.          ↵
236.          ↵
237.          adminci↵
238.          ↵
239.          ↵
240.          ↵
241.          ↵
242.          ↵
243.          ↵
244.      </h4>↵
245.  </div>↵
246.  <div class="modal-footer">↵
247.      <div class="col s12 center">↵
248.          <button class="modal-action modal-close btn green
darken-4 white-text">Close</button>↵
249.      </div>↵
250.  </div>↵
251. </div>↵
252. ↵
253. <div class="col s12 m6 l3">↵
254.     <div class="card red-subtheme text-shadow center-align">↵
255.         <div class="card-image" style="background-image:
url(↵
256.             ↵
257.             https://realfood.tesco.com/media/images/1400x919-Black-pudding-scotch-eggs-

```

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269dcc7f-3c8c-47ea-b6af-d8bb2906bc5f-0-1400x919.jpg↵
258.      ↵
259.      );">↵
260.      </div>↵
261.      <div class="card-content white-text content-
wrapper">↵
262.          <!-- Modal Trigger -->↵
263.          <a href="#recipe-modal-22" class="card-title
modal-trigger text-link">Black pudding Scotch eggs</a>↵
264.          <p>Owner: ↵
265.              ↵
266.                  ↵
267.                      ↵
268.                          ↵
269.                              ↵
270.                                  ↵
271.                                      adminci↵
272.                                          ↵
273.                                              ↵
274.                                                  ↵
275.                                                      ↵
276.                                                          </p>↵
277.          </div>↵
278.          <div class="card-action">↵
279.              <!-- Additional Modal Trigger -->↵
280.              <a href="#recipe-modal-22" class="btn card-btn
modal-trigger">View Details</a>↵
281.              </div>↵
282.          </div>↵
283.      </div>↵
284.      <!-- Modal Structure -->↵
285.      <div id="recipe-modal-22" class="modal recipe-modal"
tabindex="0">↵
286.          <div class="modal-content red accent-4 white-text">↵
287.              <i class="fa-solid fa-circle-xmark modal-exit modal-
close"></i>↵
288.              <h3 class="modal-recipe-title">Black pudding Scotch
eggs</h3>↵
289.              <h4>Category: Snack</h4>↵
290.              <div class="row">↵
291.                  <div class="col s12 m6 ingredients-content">↵
292.                      <h5>Ingredients</h5>↵
293.                      <ul>↵
294.                          ↵
295.                              ↵
296.                                  ↵
297.                                      ↵
298.                                          ↵
299.                                              <li>7 medium eggs, at room
temperature</li><li>500g pack 5% fat pork mince</li><li>160g black pudding,
crumbled into small pieces</li><li>10g fresh parsley, finely chopped</li><li>1
large garlic clove, crushed</li><li>25g plain flour, seasoned</li><li>80g
panko (or fresh) breadcrumbs</li><li>vegetable oil, for deep-frying</li>
<li>sea salt flakes and English mustard, to serve</li>↵
300.                          ↵
301.                              ↵
302.                                  ↵
303.                                      </ul>↵
304.                      </div>↵
305.                      <div class="col s12 m6">↵
306.                          <h5>Instructions</h5>↵
307.                          <ol>↵
308.                              ↵
309.                                  ↵
310.                                      ↵
311.                                          ↵
312.                                              ↵
313.                                                  <li>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.</li><li>In a bowl, mix the mince, black pudding,

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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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314.                                     ↵
315.                                 ↵ ↵
316.                             ↵
317.                         </ol>↵
318.                     </div>↵
319.                 </div>↵
320.             <h4>Owner: ↵
321.             ↵
322.             ↵
323.             ↵
324.             ↵
325.             ↵
326.             ↵
327.             adminci↵
328.             ↵
329.             ↵
330.             ↵
331.             ↵
332.         </h4>↵
333.     </div>↵
334.     <div class="modal-footer">↵
335.         <div class="col s12 center">↵
336.             <button class="modal-action modal-close btn green
337. darken-4 white-text">Close</button>↵
338.         </div>↵
339.     </div>↵
340. ↵
341.     <div class="col s12 m6 l3">↵
342.         <div class="card red-subtheme text-shadow center-align">↵
343.             <div class="card-image" style="background-image:
344. url(↵
345.             ↵
346.             https://realfood.tesco.com/media/images/1400x919-Tomato--basil-bruschetta-
347.             dc578aa1-4523-474b-b324-5aae3bd72e32-0-1400x919.jpg↵
348.             );">↵
349.         </div>↵
350.         <div class="card-content white-text content-
351. wrapper">↵
352.             <!-- Modal Trigger -->↵
353.             <a href="#recipe-modal-23" class="card-title
354. modal-trigger text-link">Tomato and basil bruschetta</a>↵
355.             <p>Owner: ↵
356.             ↵
357.             ↵
358.             ↵
359.             ↵
360.             ↵
361.             adminci↵
362.             ↵
363.             ↵

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364.         </p>↵
365.     </div>↵
366.     <div class="card-action">↵
367.         <!-- Additional Modal Trigger -->↵
368.         <a href="#recipe-modal-23" class="btn card-btn
modal-trigger">View Details</a>↵
369.     </div>↵
370. </div>↵
371. </div>↵
372. <!-- Modal Structure -->↵
373. <div id="recipe-modal-23" class="modal recipe-modal"
tabindex="0">↵
374.     <div class="modal-content red accent-4 white-text">↵
375.         <i class="fa-solid fa-circle-xmark modal-exit modal-
close"></i>↵
376.         <h3 class="modal-recipe-title">Tomato and basil
bruschetta</h3>↵
377.         <h4>Category: Snack</h4>↵
378.         <div class="row">↵
379.             <div class="col s12 m6 ingredients-content">↵
380.                 <h5>Ingredients</h5>↵
381.                 <ul>↵
382.                     ↵
383.                     ↵
384.                     ↵
385.                     ↵
386.                     ↵
387.                     ↵
388.                     ↵
389.                     <li>Olive Ciabatta 270g</li><li>2 tbsp
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>↵
390.                 ↵
391.             </ul>↵
392.         </div>↵
393.         <div class="col s12 m6">↵
394.             <h5>Instructions</h5>↵
395.             <ol>↵
396.                 ↵
397.                 ↵
398.                 ↵
399.                 ↵
400.                 ↵
401.                 ↵
402.                 ↵
403.                 <li>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.</li><li>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.</li>↵
404.                 ↵
405.             </ol>↵
406.         </div>↵
407.     </div>↵
408.     <h4>Owner: ↵
409.         ↵
410.         ↵
411.         ↵
412.         ↵
413.         ↵
414.         ↵
415.         ↵
416.         ↵
417.         adminici↵

```



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418.         ↵
419.         ↵
420.         </h4>↵
421.     </div>↵
422.     <div class="modal-footer">↵
423.         <div class="col s12 center">↵
424.             <button class="modal-action modal-close btn green
darken-4 white-text">Close</button>↵
425.         </div>↵
426.     </div>↵
427. </div>↵
428. ↵
429. ↵
430. </div>↵
431. ↵
432. ↵
433.     <button id="scroll-btn" title="Go to top"><i class="fa-solid fa-
circle-chevron-up"></i></button>↵
434. </main>↵
435. <!-- Main Content Section End -->↵
436. ↵
437. <!-- Footer Start -->↵
438. <footer class="page-footer">↵
439.     <div class="footer-copyright">↵
440.         <div class="container">↵
441.             <span class="grey-text text-lighten-4 left">© 2022 Dan
Williams</span>↵
442.             <span class="grey-text text-lighten-4 right">For educational
purposes only</span>↵
443.         </div>↵
444.     </div>↵
445. </footer>↵
446. <!-- Footer End -->↵
447. ↵
448. <script src="https://code.jquery.com/jquery-3.6.0.min.js"
integrity="sha256-/xUj+30JU5yExlq6GSYGSHk7tPXikynS7ogEvDej/m4="
crossorigin="anonymous"></script>↵
449. <script
src="https://cdnjs.cloudflare.com/ajax/libs/materialize/1.0.0/js/materialize.m
in.js"></script>↵
450. <script src="/static/js/script.js"></script>↵
451. ↵
452. <div class="sidenav-overlay"></div><div class="drag-target"></div></body>
</html>
```

Used the HTML parser.

Total execution time 22 milliseconds.

[About this checker](#) • [Report an issue](#) • Version: 22.8.14