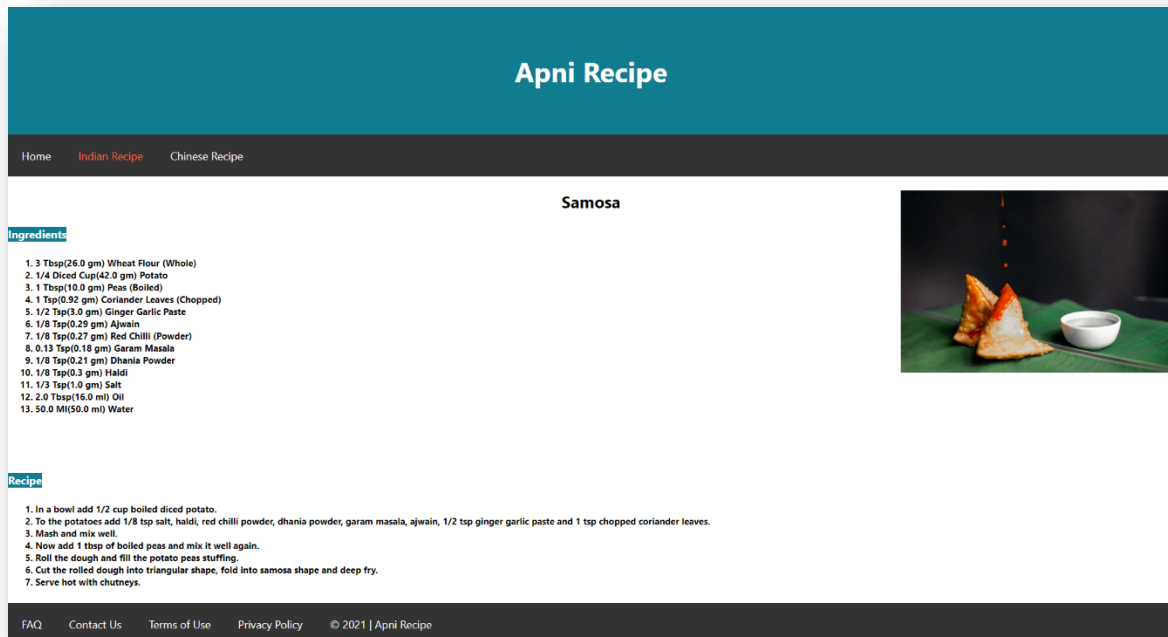
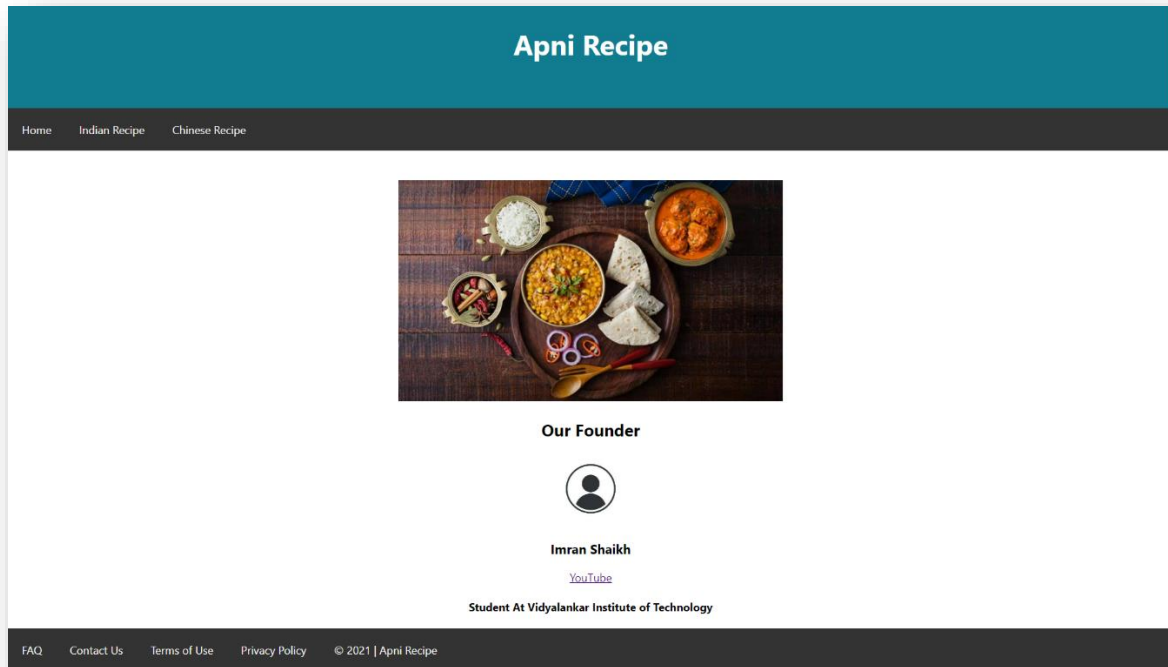


## **Project Report**

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<b>project Title :</b>	<b>Food Recipe Website – Apni Recipe</b>
<b>Developer Name :</b>	Imran Shaikh
<b>Upload Date :</b>	2021-11-08
<b>Platform :</b>	HTML CSS
<b>Programming Language :</b>	Html and CSS
<b>IDE Tool :</b>	Notepad
<b>Project Type :</b>	web Application

## Screenshot :



# Apni Recipe

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## Noodles

### Ingredients

1. 300 gm chinese noodles
2. 4 sliced onion
3. 200 gm shredded cabbage
4. 150 gm chopped bean
5. 4 teaspoon sunflower oil
6. 2 tablespoon tomato chilli sauce
7. 2 pinch powdered salt
8. 8 tablespoon water
9. 4 teaspoon sunflower oil
10. 4 sliced capsicum ( green pepper)
11. 4 shredded carrot
12. 20 cloves chopped garlic
13. 4 tablespoon light soya sauce
14. 2 tablespoon vinegar
15. 2 pinch powdered black pepper
16. 2 teaspoon ajinomoto

### Recipe

1. Take a big microwave-safe bowl and add water in it. Then add oil and salt and boil for 10 minutes.
2. Then add noodles and boil for 8-9 minutes. Keep stirring in between.
3. Strain and wash the boiled noodles under cold running water. Once done, keep aside.
4. Then take another microwave-safe bowl and add oil in it. Microwave at 100% power for 30 secs.
5. Once the oil is sufficiently hot, add all chopped vegetables in microwave for 4 - 5 minutes at 100% power. Stir in between.
6. Add soya sauce, tomato chilli sauce, vinegar, salt, black pepper and Ajinomoto. Stir the ingredients well.
7. Add the noodles & microwave again. Now add the boiled noodles to vegetables and stir it. Microwave for 1 min. at 80% power.
8. Chinese Noodles is ready to be served. Pair it with vegetable or chicken Manchurian and serve hot.



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