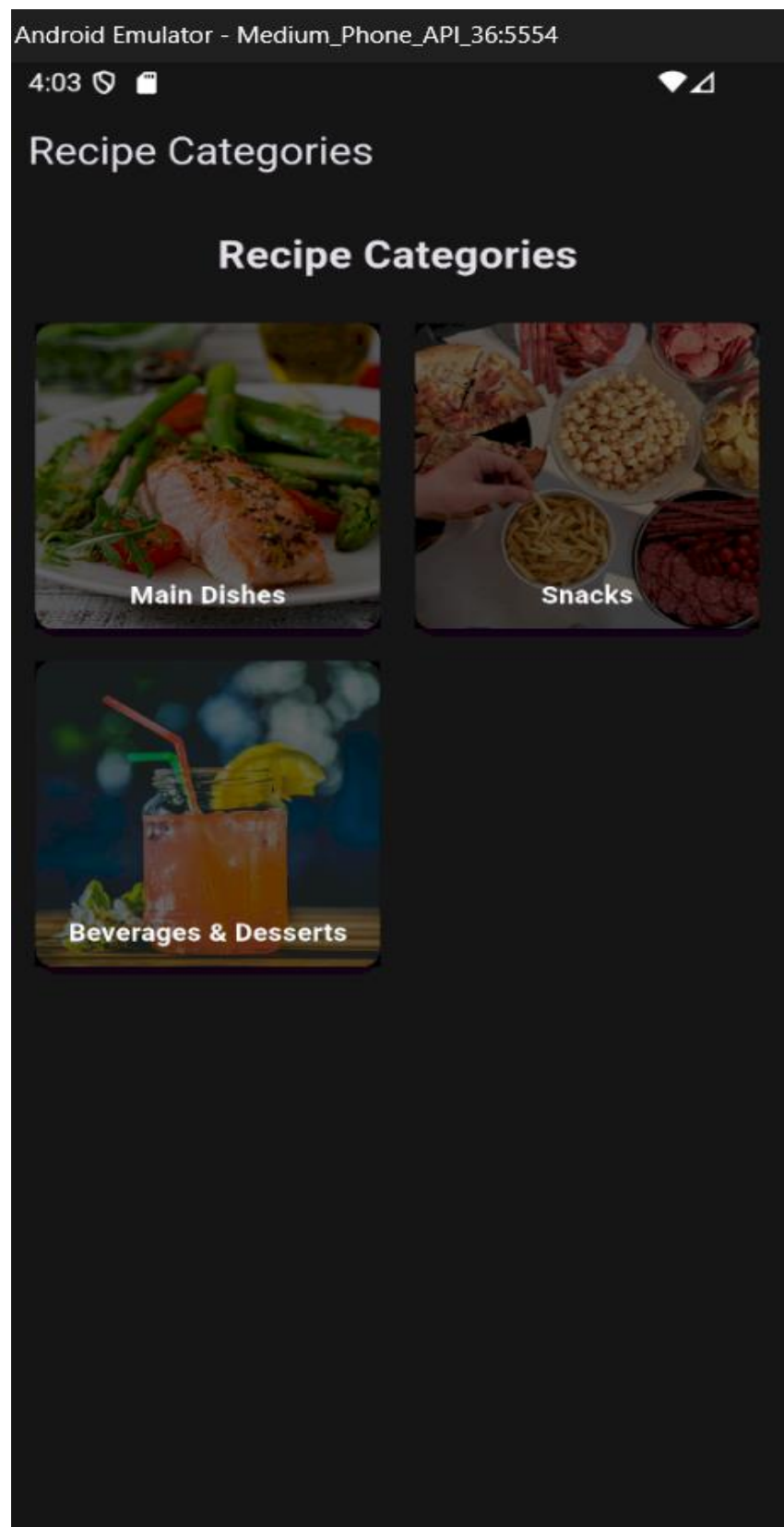


FOOD RECIPE APP SCREENSHOTS(FLUTTER)

1.HOME PAGE:




2.MAIN DISHES:


Android Emulator - Medium_Phone_API_36:5554

4:03


← Main Dishes




Cheesy Chicken and Rice Casserole
Ready in 60 minutes




Spinach Salad with Strawberry Vinaigrette
Ready in 45 minutes




Asian Chicken and Broccoli With Chili Garlic Sauce
Ready in 45 minutes




How to Make a Louisiana Style Gumbo
Ready in 120 minutes




Salmon with roasted vegetables
Ready in 45 minutes



Simple Roast Chicken
Ready in 45 minutes



Pittata - Pizza Frittata
Ready in 30 minutes



Pasta With Salmon Cream Sauce
Ready in 45 minutes

3.PROCEDURE FOR THE DISH(MAIN DISH):

Android Emulator - Medium_Phone_API_36:5554

4:23



Pad Se Ew Tofu With Vegetable...



Pad Se Ew Tofu With Vegetable Noodles

Cooking Time: 45 minutes

Instructions:

1

Heat up oil to 375 F for deep fry.
Deep fry one package of cubed tofu to crispy. They will shrink but crispy like croutons.

2

Remove to a prepared tray. Fry the other package until golden brown. We would want to sear them.

3

Remove and set aside

4

Heat up a wok to medium hi heat until it's hot like it's about to smoke, then add 1 TBS of oil. Swirl it to coat. If you add oil when the wok isn't hot

← Pad Se Ew Tofu With Vegetable...

4 then add 1 TBS oil on. Swirl it to coat.
If you add oil when the wok isn't hot enough, the wok will absorb oil

5 Add garlic and stir frequently because it gets burned fast. Crack the eggs. Stir.

6 When eggs start to cook, add vegetable-broccoli first because it takes longer to cook, the rest to follow. The tips to using a wok are motion and speed. Swirl it to mix.

7 Add roasted onions and keep the food moving

8 Add oyster sauce, soy sauce, dark soy sauce, fermented beans, sugar, vinegar, white pepper. Stir to mix. Remember, we want to have crisp veggies so don't overcook.

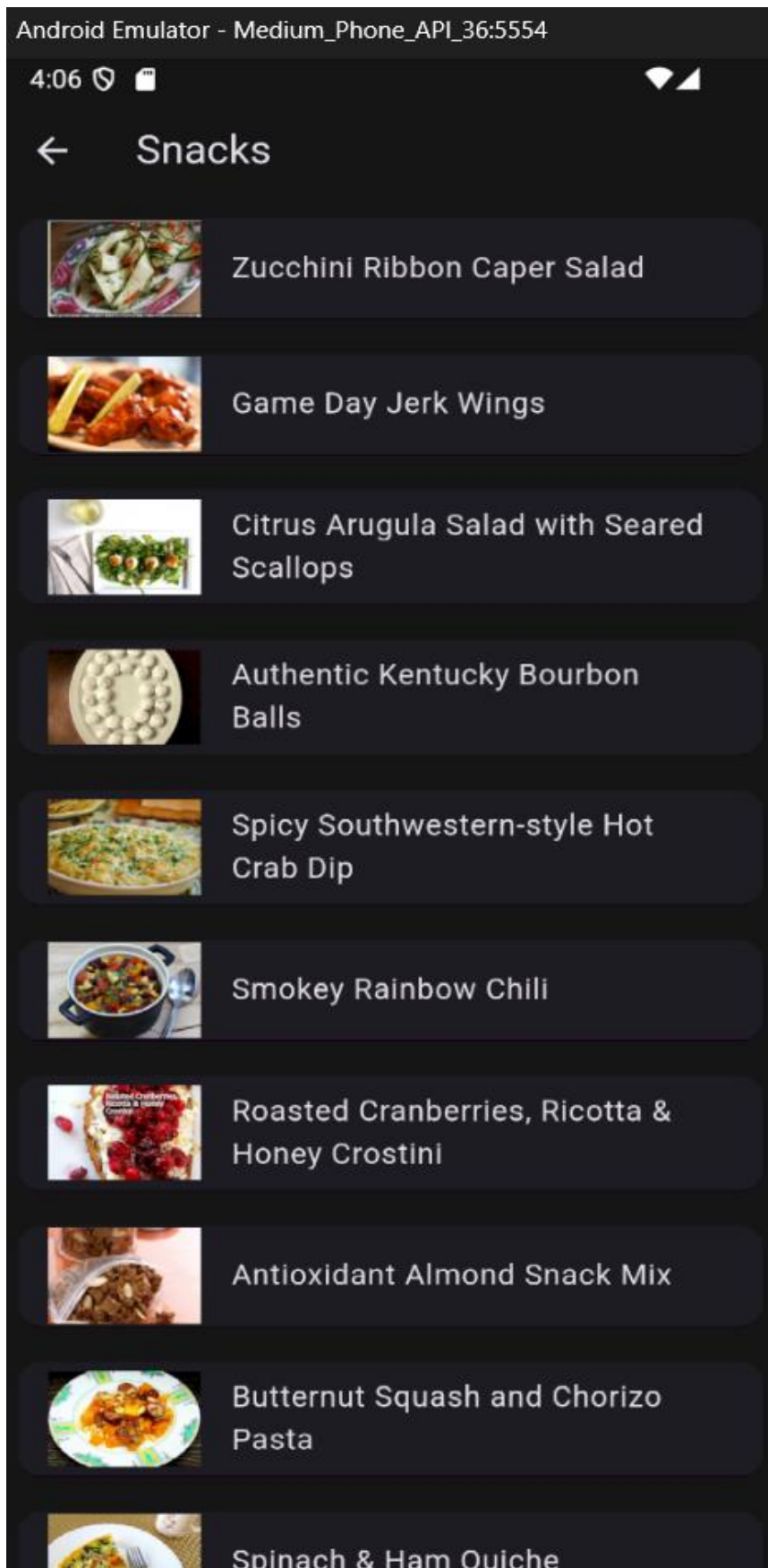
9 Add noodle, stir in between.

10 Mix well.

11 Add tofu. We add tofu last because it has been cooked. We only need to warm it up and coat with seasonings.




12 The stir-fry process happens fast. That's how to work on a wok-motion

4.SNACKS:




5.PROCEDURE TO MAKE THE DISH(SNACKS):

Android Emulator - Medium_Phone_API_36:5554

4:05   

← Corn Salsa



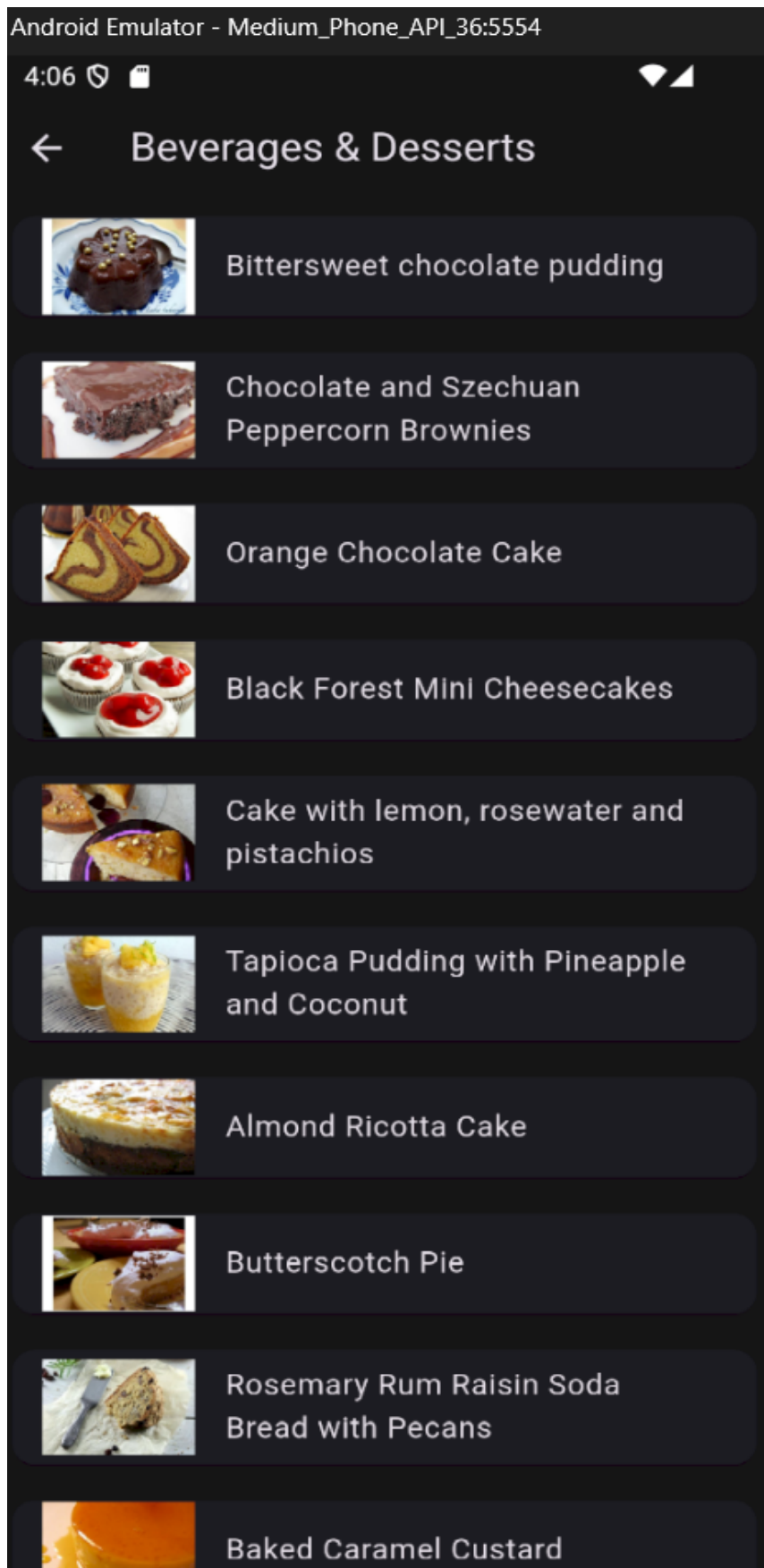
Corn Salsa

Cooking Time: 20 minutes

Instructions:

- 1 Combine all of the above Ingredients in a bowl.
- 2 Combine the ingredients for the dressing and add to the salsa.
- 3 Serve chilled.

6.BEVERAGES/DESSERTS:



7. PROCEDURE TO MAKE THE DISH:

Android Emulator - Medium_Phone_API_36:5554

4:07

← Bittersweet chocolate pudding



Bittersweet chocolate pudding

Cooking Time: 45 minutes

Instructions:

1

In a medium saucepan, whisk together the cornstarch, cocoa powder, sugar salt, and salt. In a separate bowl, combine the milk and egg. Gradually pour the milk mixture into the saucepan, whisking until thoroughly mixed.

2

Heat the mixture, stirring constantly, over medium heat until it boils. Cook for 1 minute, then remove from heat. Stir in butter and vanilla extract.

3

Pour the pudding into the suitable molds rinsed with cold water (the pudding can be taken out more easily). Chill