**Q) Make a simple recipe page in HTML.**

**=>**

**HTML instruction:-**

<!DOCTYPE html>

<html lang="en">

<head>

    <meta charset="UTF-8">

    <meta name="viewport" content="width=device-width, initial-scale=1.0">

    <title>Document</title>

    <link rel="stylesheet" href="style.css">

</head>

<body>

    <div>

        <div>

            <img src="https://www.indianhealthyrecipes.com/wp-content/uploads/2016/02/veg-burger-recipe-1.jpg" class="img">

        </div>

        <div>

            <h1>Burger</h1>

            <p>Can be a good source of protein, iron, and phosphorous try eating with a whole grain bun and adding extra veggies.</p>

            <div>

                <h1>Ingredients</h1>

                <ul>

                    <li>Bun</li>

                    <li>Onion</li>

                    <li>Salad</li>

                    <li>Tomatos</li>

                    <li>Cheese</li>

                </ul>

            </div>

            <div>

                <h1>Steps</h1>

                <ol>

                    <li>Preheat an outdoor grill for high heat and lightly oil grate.</li>

                    <li>Whisk egg, salt, and pepper together in a medium bowl. </li>

                    <li>Add ground beef and bread crumbs; mix with your hands or a fork until well blended.</li>

                    <li>Form into four 3/4-inch-thick patties.</li>

                    <li>Place patties on the preheated grill. </li>

                    <li>Serve hot and enjoy!</li>

                </ol>

            </div>

        </div>

    </div>

</body>

</html>

**CSS instruction:-**

.img{

    width: 50%;

    margin: auto;

    display: block;

}

body{

    padding: 20px;

    font-family: Georgia ;

}

**Output:-**

**Burger**

Can be a good source of protein, iron, and phosphorous try eating with a whole grain bun and adding extra veggies.

**Ingredients**

* Bun
* Onion
* Salad
* Tomatoes
* Cheese

**Steps**

1. Preheat an outdoor grill for high heat and lightly oil grate.
2. Whisk egg, salt, and pepper together in a medium bowl.
3. Add ground beef and bread crumbs; mix with your hands or a fork until well blended.
4. Form into four 3/4-inch-thick patties.
5. Place patties on the preheated grill.
6. Serve hot and enjoy!

Image