Responsive Recipe Card Page

<!DOCTYPE html>

<html lang="en">

<head>

<meta charset="UTF-8">

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

<link rel="stylesheet" href="responsive-recipe-card-page.css">

<link rel="stylesheet" href="responsive-recipe-card-page.js">

<title>Recipe Cards</title>

</head>

<body>

<header>

<h1>Delicious Recipes</h1>

<select id="cuisine-filter">

<option value="all">All Cuisines</option>

<option value="italian">Italian</option>

<option value="mexican">Mexican</option>

<option value="indian">Indian</option>

</select>

</header>

<main class="recipe-container">

<div class="recipe-card" data-cuisine="italian">

<img src="https://encrypted-tbn0.gstatic.com/images?q=tbn:ANd9GcTXkGaIRWidwTQsdkhpAFftwROlBxRMnGmZEQ&s" alt="Matar" class="recipe-image">

<h2>Matar Paneer</h2>

<p>Homestyle Matar Paner Ki Sabji.</p>

<h3>Ingredients:</h3>

<ul>

<li>200–250g paneer (cubed)</li>

<li>1 cup green peas (fresh or frozen)</li>

<li>2 tablespoons oil or ghee</li>

<li>1 teaspoon cumin seeds</li>

<li>1 Teaspoon Ginger-Garlic Paster</li>

<li>1 medium onion (finely chopped))</li>

<li>2 Tomato (Chopped)</li>

<li>2 Green Chillies (Chopped)</li>

<li>1/2 Turmeric Powder</li>

<li>1 Teaspoon Red Chilli Powder</li>

<li>250gms Paneer (Cubes)</li>

<li>1 Pinch Salt</li>

<li>1 inch Ginger (Chopped)</li>

<li>2 Cups Water</li>

</ul>

<button class="toggle-recipe">Show More</button>

<div class="full-recipe" style="display: none;">

<h3>Preparation Instructions:</h3>

<p>1. Prep the Paneer (Optional):

Lightly fry paneer cubes in oil/ghee until golden (optional).

Soak in warm water for 10 minutes to keep them soft. Drain before use.

2. Make the Curry Base:

Heat oil or ghee in a pan.

Add cumin seeds and let them splutter.

Add chopped onions; sauté until golden.

Add ginger-garlic paste and green chilies; cook for 1–2 minutes.

Add chopped or pureed tomatoes; cook until soft and oil starts to separate.

3. Add Spices:

Add turmeric, coriander powder, red chili powder, and salt.

Mix and sauté the masala until it releases oil from the sides.

4. Cook Peas & Add Water:

Add green peas and about ¾ to 1 cup water.

Cover and simmer for 5–7 minutes until peas are tender.

5. Add Paneer:

Add paneer cubes to the gravy.

Mix gently and simmer for 3–4 minutes.

6. Finish the Curry:

Add garam masala and crushed kasuri methi.

Stir in cream or milk for a richer curry (optional).

Adjust consistency with water if needed.

7. Garnish & Serve:

Garnish with chopped coriander.

Serve hot with roti, naan, paratha, or basmati rice..</p>

</div>

</div>

<!-- Add more recipe cards here -->

</main>

<script src="responsive-recipe-card-page.js"></script>

</body>

</html>