**Responsive Recipe Card Page**

**responsive-recipe-card-page.html:**

<!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:ANd9GcSKbq-VQZAMpRr5PliA8BNGXGKP19UHMjmXng&s" alt="Palak Paneer" class="recipe-image">

            <h2>Palak Paneer</h2>

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

            <h3>Ingredients:</h3>

            <ul>

                <li>1 Sachet MAGGI Masala-ae-Magic</li>

                <li>500gms Spinach</li>

                <li>2 Tablespoons Butter</li>

                <li>1 Teaspoon Cumin Seeds</li>

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

                <li>2 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. Blanch and Puree Spinach:

Wash spinach thoroughly.

Boil water in a large pot and add the spinach leaves.

Blanch for 2–3 minutes until wilted.

Immediately transfer to ice-cold water (to retain green color).

Blend spinach with 1 green chili into a smooth puree. Set aside.

2. Prepare the Masala Base:

Heat oil and butter in a pan.

Add cumin seeds and let them splutter.

Add chopped onions; sauté until golden.

Add ginger-garlic paste; sauté for 1 minute until the raw smell disappears.

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

Add turmeric, chili powder, and salt. Mix well.

3. Add Spinach Puree:

Add the prepared spinach puree into the masala.

Mix and simmer on low heat for 4–5 minutes.

Add garam masala and crushed kasuri methi (if using).

Stir in cream (optional) for richness.

4. Add Paneer:

Add the paneer cubes to the gravy.

Simmer for 2–3 minutes. (Don’t overcook or paneer may become rubbery.)

5. Serve:

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

            </div>

        </div>

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

    </main>

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

</body>

</html>

**responsive-recipe-card-page.css:**

body {

    font-family: 'Arial', sans-serif;

    background-color: #56d156;

    margin: 10;

    padding: 20px;

}

header {

    text-align: center;

    margin-bottom: 20px;

}

.recipe-container {

    display: grid;

    grid-template-columns: repeat(auto-fill, minmax(300px, 1fr));

    gap: 20px;

}

.recipe-card {

    background: white;

    border-radius: 8px;

    box-shadow: 0 2px 10px rgba(0, 0, 0, 0.1);

    padding: 20px;

    transition: transform 0.3s, background-color 0.3s;

}

.recipe-card:hover {

    transform: scale(1.05);

    background-color: #f9f9f9;

}

.recipe-image {

    width: 100%;

    border-radius: 8px;

}

h2 {

    font-size: 1.5em;

    margin: 10px 0;

}

h3 {

    margin: 10px 0 5px;

}

ul {

    list-style-type: none;

    padding: 0;

}

.toggle-recipe {

    background-color: #007BFF;

    color: white;

    border: none;

    padding: 10px;

    border-radius: 5px;

    cursor: pointer;

}

.toggle-recipe:hover {

    background-color: #0056b3;

}

@media (max-width: 600px) {

    .recipe-container {

        grid-template-columns: 1fr;

    }

}

**responsive-recipe-card-page.js:**

document.querySelectorAll('.toggle-recipe').forEach(button => {

    button.addEventListener('click', () => {

        const fullRecipe = button.nextElementSibling;

        if (fullRecipe.style.display === "none") {

            fullRecipe.style.display = "block";

            button.textContent = "Show Less";

        } else {

            fullRecipe.style.display = "none";

            button.textContent = "Show More";

        }

    });

});

// Filter functionality

document.getElementById('cuisine-filter').addEventListener('change', function() {

    const selectedCuisine = this.value;

    document.querySelectorAll('.recipe-card').forEach(card => {

        if (selectedCuisine === 'all' || card.dataset.cuisine === selectedCuisine) {

            card.style.display = 'block';

        } else {

            card.style.display = 'none';

        }

    });

});