

Styles.css

Index.html

```
<!DOCTYPE html>
```

```
<html lang="en">
```

```
<head>
```

```
  <meta charset="UTF-8">
```

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

```
  <title>Omelette Recipe</title>
```

```
  <link rel="stylesheet" href="styles.css">
```

```
</head>
```

```
<body>
```

```
  <main class="recipe-container">
```

```
    <h1>Omelette Recipe</h1>
```

```
    
```

```
    <h2>Classic Omelette</h2>
```

```
    <div class="time-info">
```

```
      <div class="time-box">
```

```
        <span class="time-title">Prep</span>
```

```
        <span class="time-value">5 mins</span>
```

```
      </div>
```

```
      <div class="time-box">
```

```
        <span class="time-title">Cook</span>
```

```
        <span class="time-value">5 mins</span>
```

```
      </div>
```

```
      <div class="time-box">
```

```
        <span class="time-title">Total</span>
```

```
        <span class="time-value">10 mins</span>
```

```
      </div>
```

```
    </div>
```

### Ingredients



- 4 large eggs room temperature

- 1/4 cup whole milk

- 1/4 teaspoon kosher salt

- 2 tablespoons unsalted butter



### Instructions



- Beat the eggs and milk until light and frothy.

- Heat a nonstick skillet over medium heat. Add the butter.

- Pour in the eggs. Let them set for a few seconds.

- Use a spatula to push the cooked eggs from the edge of the skillet toward the center.

- When the eggs are mostly set but still soft, fold in half.

- Slide the omelette onto a plate.



### Nutrition Facts

Calories: 292kcal

Carbohydrates: 1g

Protein: 13g

Fat: 26g



```
body {  
  font-family: Arial, sans-serif;  
  background-color: #fff;  
  margin: 0;  
  padding: 0;  
  display: flex;  
  justify-content: center;  
  align-items: center;  
  height: 100vh;  
  flex-flow: row;  
}
```

```
.recipe-container {  
  background-color: white;  
  padding: 20px;  
  border-radius: 8px;  
  box-shadow: 0 0 10px rgba(0, 0, 0, 0.1);  
  max-width: 600px;  
  width: 100%;  
}
```

```
h1 {  
  display: block;  
  font-size: 2em;  
  color: #333;  
  
  text-align: center;  
}
```

```
.recipe-image {  
  display: block;  
  max-width: 100%;  
  border-radius: 8px;  
  margin: 30px auto;  
  padding-top: 20px;  
}
```

```
h2 {  
  font-size: 1.5em;  
  color: #333;  
  margin-top: 20px;  
  margin-bottom: 20px;  
  text-align: left;  
}
```

```
h3 {  
  font-size: 1.2em;  
  color: #333;  
  margin-bottom: 10px;  
  text-align: left;  
}
```

```
.time-info {  
  display: flex;  
  justify-content: space-around;  
  margin: 20px 0;
```

```
}
```

```
.time-box {  
  background-color: #f8f9fa;  
  padding: 10px;  
  margin: 1.1rem;  
  border-radius: 5px;  
  width: 30%;  
  text-align: left;  
  box-shadow: 0 1px 3px rgba(0, 0, 0, 0.1);  
}
```

```
.time-title {  
  display: block;  
  margin-bottom: 5px;  
  color: #555;  
}
```

```
.time-value {  
  color: #000;  
  font-weight: bold;  
}
```

```
ul.ingredients-list, ol.instructions-list {  
  text-align: left;  
  padding-left: 20px;  
  margin: 0;  
  list-style: none;  
}
```

```
ul.ingredients-list li, ol.instructions-list li {  
    margin-bottom: 10px;  
    list-style: none;  
}
```

```
ul.ingredients-list li span{  
    display: block;  
    text-align: left;  
    font-style: oblique;  
    color: grey;  
}
```

```
.nutrition-facts p {  
    margin: 5px 0;  
    text-align: left;  
    list-style: none;  
}
```