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<!DOCTYPE html>
<html>
<head>
  <title>Our Food Blog</title>
  <style>
    body {
      font-family: Arial, sans-serif;
      margin: 0;
      padding: 0;
      background-image: url('https://img.freepik.com/free-photo/spaghetti-
meatball-topped-with-parmesan-basil-food-photography_53876-
96047.jpg?size=626&ext=jpg');
      background-size: cover;
      background-repeat: no-repeat;
      background-attachment: fixed;
      background-blend-mode: overlay;
      color: white;
    }

    header {
      background-color: rgba(0, 0, 0, 0.7);
      padding: 10px;
      text-align: center;
    }

    nav ul {
      list-style: none;
      margin: 0;
      padding: 0;
      display: flex;
      justify-content: center;
      background-color: rgba(0, 0, 0, 0.5);
      box-shadow: 10px 0 20px rgba(0, 0, 0, 0.5);
    }

    nav ul li {
      margin: 0 10px;
    }

    nav ul li a {
      display: block;
      color: white;
      text-align: center;
      padding: 14px 16px;
      text-decoration: none;
    }
  </style>

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    }

    nav ul li a:hover {
        background-color: #111;
    }

    .blog-post {
        background-color: rgba(0, 0, 0, 0.7);
        margin: 20px;
        padding: 20px;
        border-radius: 5px;
        color: white;
    }

    footer {
        color: rgb(255, 255, 255);
        text-align: center;
        padding: 0px;
        position: fixed;
        bottom: 0;
        width: 100%;
    }
</style>
</head>
<body>
    <header>
        <h1>Our Food Blog</h1>
    </header>

    <nav>
        <ul>
            <li><a href="#">Home</a></li>
            <li><a href="#">Recipes</a></li>
            <li><a href="#">Reviews</li>
        </ul>
    </nav>

    <div class="blog-post">
        <h2>Delicious Tomato Basil Pasta Recipe</h2>
        <p>Tomato Basil Pasta is a classic Italian-inspired dish that's easy to
prepare and full of fresh flavors. This recipe combines ripe tomatoes, fresh
basil, garlic, and pasta to create a simple yet delicious meal.</p>

        <h3>Ingredients:</h3>
        <ul>

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<li>200g pasta (spaghetti or penne)</li>
<li>2 large ripe tomatoes, diced</li>
<li>2 cloves garlic, minced</li>
<li>1/2 cup fresh basil leaves, chopped</li>
<li>2 tablespoons olive oil</li>
<li>Salt and pepper, to taste</li>
<li>Parmesan cheese, grated (optional)</li>
</ul>

<h3>Instructions:</h3>
<ol>
  <li>Cook the pasta according to package instructions until al dente.
  Drain and set aside.</li>
  <li>In a large skillet, heat olive oil over medium heat. Add minced
  garlic and sauté until fragrant, about 1 minute.</li>
  <li>Add diced tomatoes to the skillet and cook for 5-7 minutes until
  they begin to soften and release their juices.</li>
  <li>Add the cooked pasta to the skillet and toss to combine with the
  tomatoes and garlic.</li>
  <li>Stir in chopped basil and season with salt and pepper to
  taste.</li>
  <li>Serve hot, garnished with grated Parmesan cheese if desired.</li>
</ol>
</div>

<footer>
  <p>&copy; 2024 E-M-E-L Food Blog. All rights reserved.</p>
</footer>
</body>
</html>
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# Our Food Blog

[Home](#)[Recipes](#)[Reviews](#)

## Delicious Tomato Basil Pasta Recipe

Tomato Basil Pasta is a classic Italian-inspired dish that's easy to prepare and full of fresh flavors. This recipe combines ripe tomatoes, fresh basil, garlic, and pasta to create a simple yet delicious meal.

### Ingredients:

- 200g pasta (spaghetti or penne)
- 2 large ripe tomatoes, diced
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- Parmesan cheese, grated (optional)

### Instructions:

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2. In a large skillet, heat olive oil over medium heat. Add minced garlic and sauté until fragrant, about 1 minute.
3. Add diced tomatoes to the skillet and cook for 5-7 minutes until they begin to soften and release their juices.
4. Add the cooked pasta to the skillet and toss to combine with the tomatoes and garlic.
5. Stir in chopped basil and season with salt and pepper to taste.
6. Serve hot, garnished with grated Parmesan cheese if desired.

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127.0.0.1:3000/c:/Users/Administrator/Desktop/index.html#