

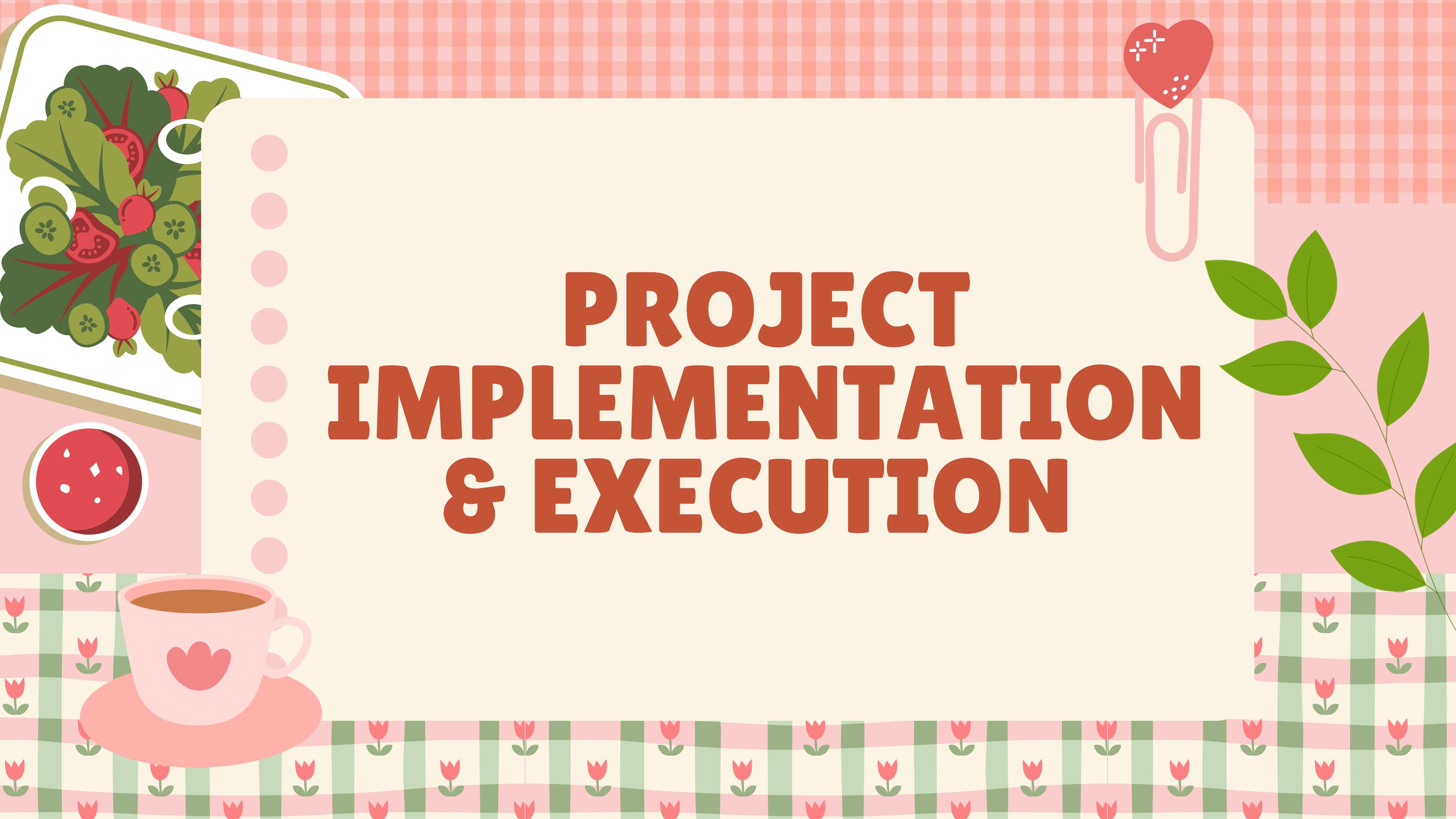
WELCOME TO COOKBOOK

NAAN MUDHALVAN PROJECT

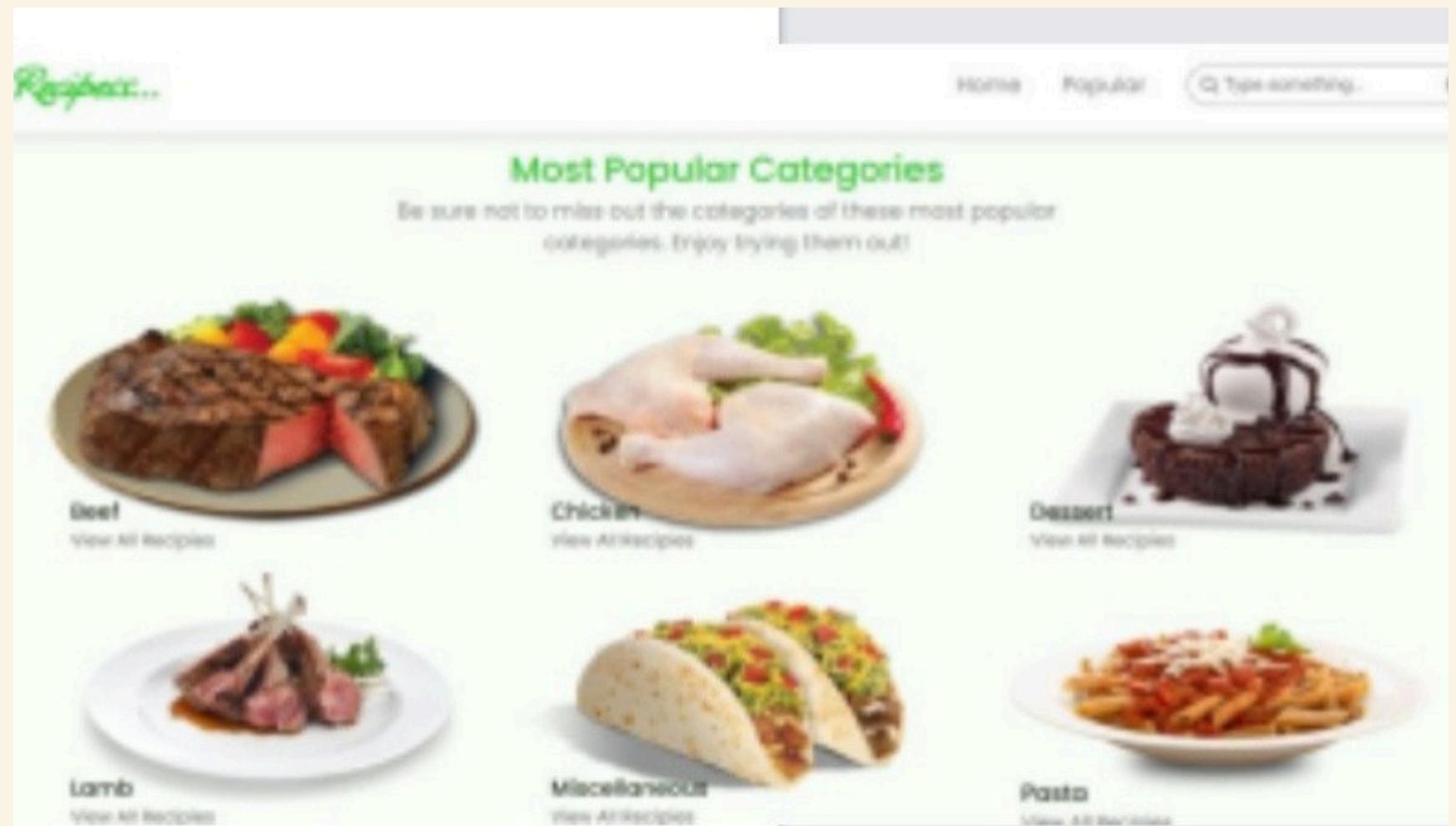
INTRODUCTION

Tired of the endless "what's for dinner?" debate? Look no further! Our revolutionary food app is your ultimate culinary companion, designed to transform the way you discover, cook, and enjoy food. We've curated a world of flavors, from quick and easy weeknight meals to gourmet creations, all within a few taps. Whether you're a seasoned chef or a kitchen novice, our intuitive interface and personalized recommendations will guide you on a delicious journey. Get ready to explore a universe of recipes, effortlessly plan your meals, and connect with a community of fellow food lovers. Welcome to a new era of eating, where every meal is an adventure waiting to happen.

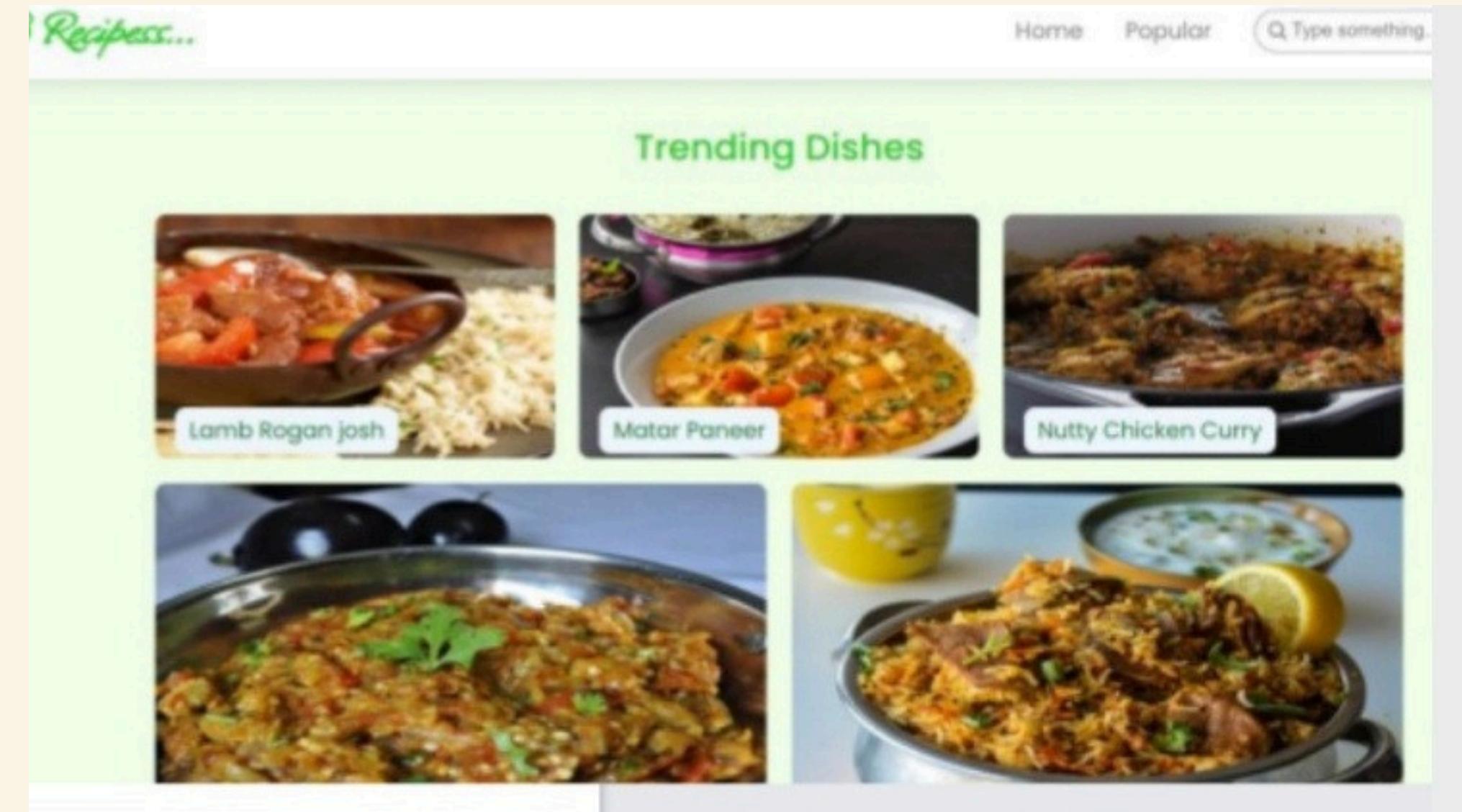
PROJECT IMPLEMENTATION & EXECUTION



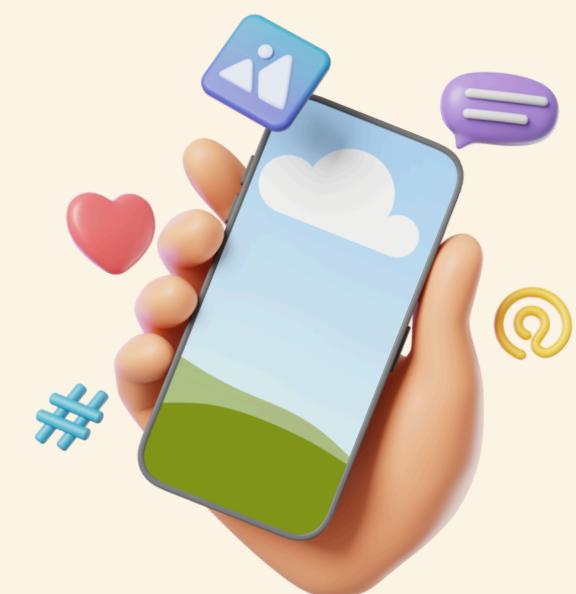
POPULAR CATEGORIES



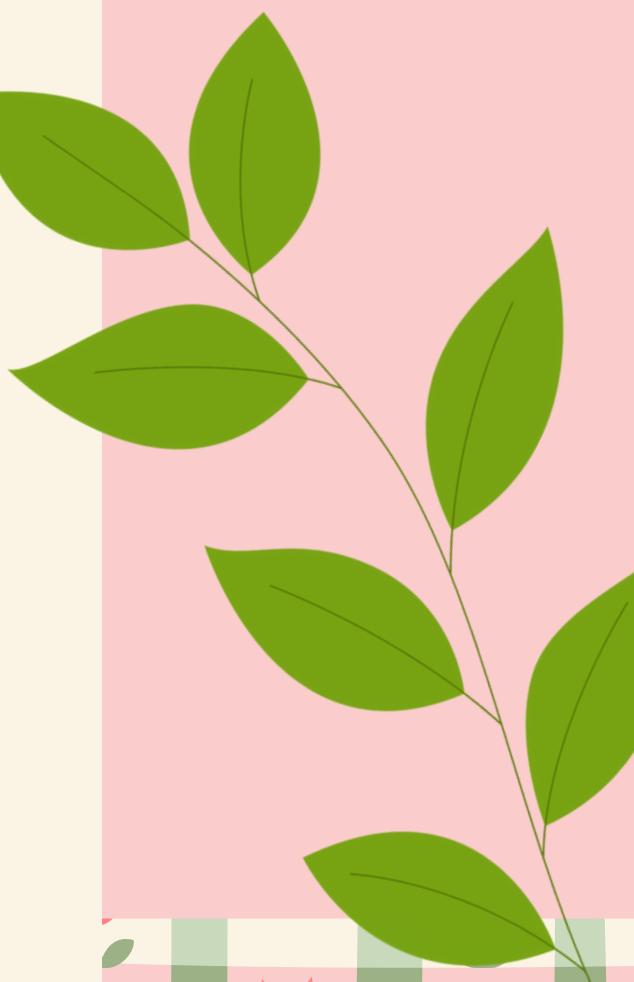
TRENDING DISHES



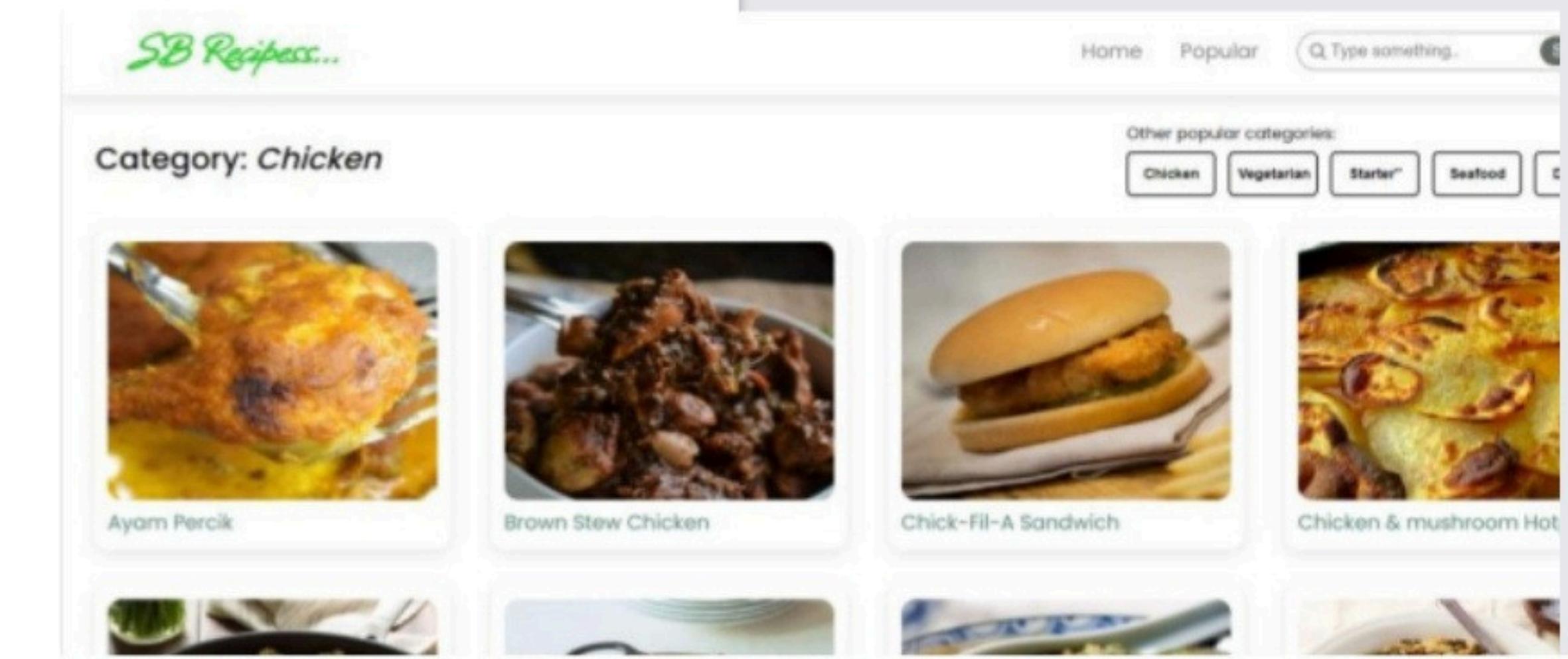
NEWS LETTER...



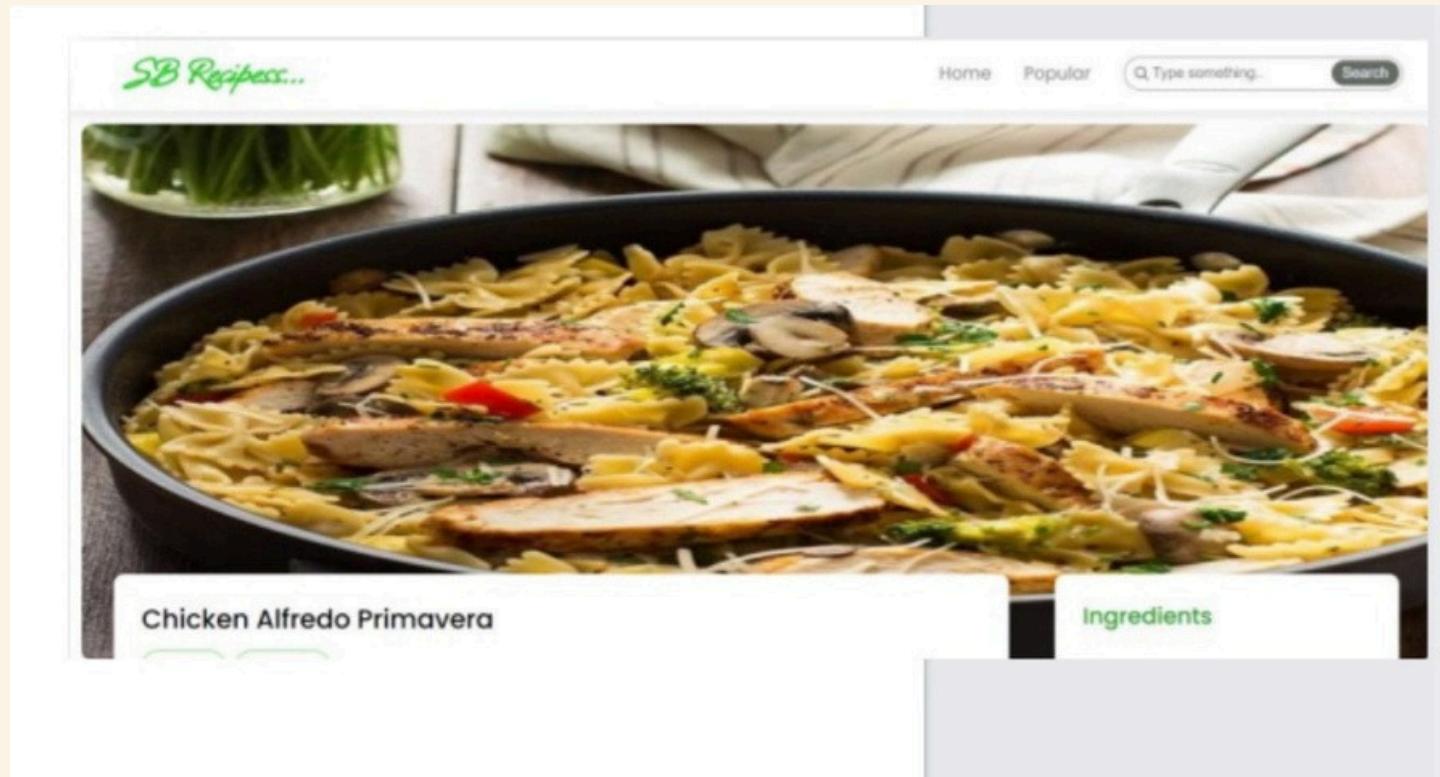
The image displays two screenshots of the SB Recipes website. The top screenshot shows the homepage with a green header featuring the logo "SB Recipes..". Below the header is a promotional banner for a newsletter sign-up, which includes a small icon of a bowl and the text "Unlock exclusive recipes, and foodie delights straight to your inbox. Get weekly meal inspiration, cooking tips, and expert advice delivered directly to you. Subscribe to our newsletter and level up your culinary skills." To the right of the banner is a search bar with the placeholder "Type something..." and a "Subscribe" button. The bottom screenshot shows the footer of the website, which has a dark green background and contains several categories: Home, Chicken, Breakfast, Dessert, Goat, Lamb, Pasta, Seafood, Starter, Vegan, Side, and Miscellaneous. The footer also includes a copyright notice: "© 2024 SB Recipes. All rights reserved."



CATEGORY DISHES PAGE



RECIPE PAGE & INGREDIENTS



Heat 1 tablespoon of butter and 2 tablespoons of olive oil in a large skillet over medium-high heat. Season both sides of each chicken breast with seasoned salt and a pinch of pepper. Add the chicken to the skillet and cook for 5-7 minutes on each side, or until cooked through. While the chicken is cooking, bring a large pot of water to a boil. Season the boiling water with a few generous pinches of kosher salt. Add the pasta and give it a stir. Cook, stirring occasionally, until al dente, about 12 minutes. Reserve 1/2 cup of pasta water before draining the pasta. Remove the chicken from the pan and transfer it to a cutting board; allow it to rest. Turn the heat down to medium and add the remaining 1 tablespoon of butter and olive oil to the same pan you used to cook the chicken. Add the veggies (minus the garlic) and red pepper flakes to the pan and stir to coat with the oil and butter (refrain from seasoning with salt until the veggies are finished browning). Cook, stirring often, until the veggies are tender, about 5 minutes. Add the garlic and a generous pinch of salt and pepper to the pan and cook for 1 minute. Deglaze the pan with the white wine. Continue to cook until the wine has reduced by half, about 3 minutes. Stir in the milk, heavy cream, and reserved pasta water. Bring the mixture to a gentle boil and allow to simmer and reduce for 2-3 minutes. Turn off the heat and add the Parmesan cheese and cooked pasta. Season with salt and pepper to taste. Garnish with Parmesan cheese and chopped parsley, if desired.

Ingredients	
1 - Butter	2 tablespoons
2 - Olive Oil	3 tablespoons
3 - Chicken	5 boneless
4 - Salt	1 teaspoon
5 - Squash	1 cut into 1/2-inch cubes
6 - Broccoli	1 Head chopped
7 - mushrooms	8-ounce sliced
8 - Pepper	1 red
9 - onion	1 chopped
10 - garlic	3 cloves
11 - red pepper flakes	1/2 teaspoon
12 - white wine	1/2 cup

VIDEO PAGE

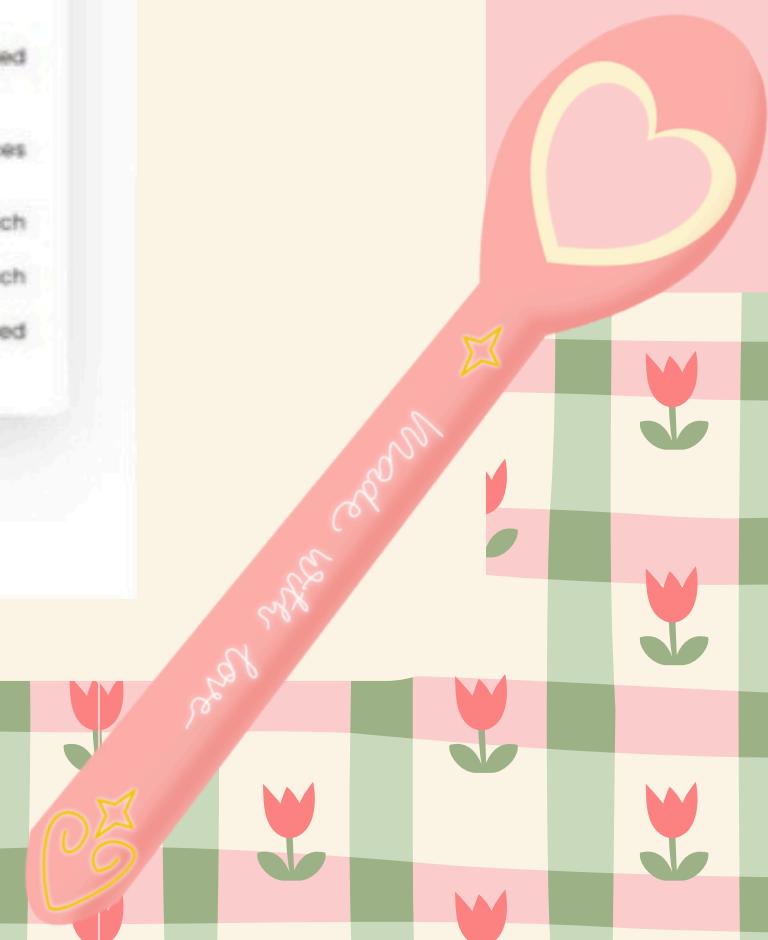
Garnish with Parmesan cheese and chopped parsley, if desired.

Video Tutorial



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12 - white wine	1/2 cup
13 - milk	1/2 cup
14 - heavy cream	1/2 cup
15 - Parmesan cheese	1 cup grated
16 - bowtie pasta	16 ounces
17 - Salt	pinch
18 - Pepper	pinch
19 - Parsley	chopped



Thank You

