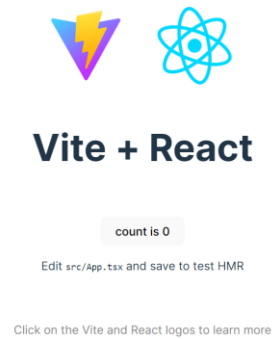


The local machine works fine



But doesn't work on the remote machine

It turns out that I didn't use the root repo on Github, by modifying the GitHub settings, the problem is resolved.

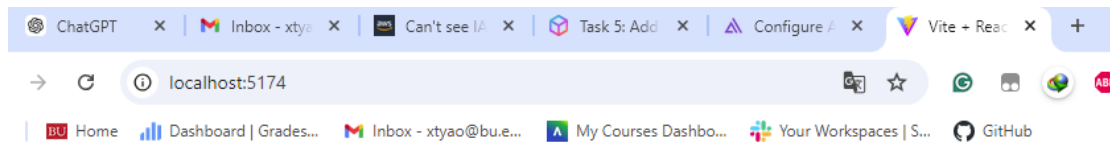


Vite + React

count is 0

Edit `src/App.tsx` and save to test HMR

Click on the Vite and React logos to learn more



Sign In

Create Account

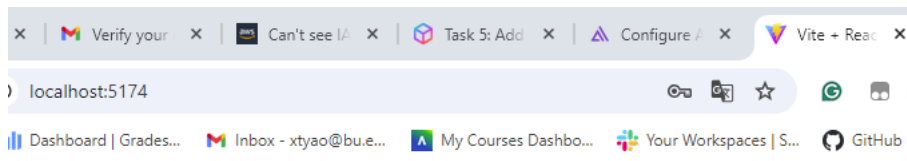
Email

Password

☐

Sign in

[Forgot your password?](#)



My Profile

xtyao@bu.edu

Sign Out

Never mind, turns out that was for a different tutorial.

Sign In

Create Account

Email

xtyao@bu.edu

Password

.....



Sign in

[Forgot your password?](#)

Meet Your Personal Recipe AI

Simply type a few ingredients using the format ingredient1, ingredient2, etc., and Recipe AI will generate an all-new recipe on demand...

fish, garlic

Generate

Here's a delicious recipe idea using fish and garlic:

Garlic Butter Baked Salmon

Ingredients:

- 4 salmon fillets (6-8 oz each)
- 4 tbsp butter, softened
- 4 cloves garlic, minced
- 2 tbsp fresh parsley, chopped
- 1 tbsp lemon juice
- 1/2 tsp salt
- 1/4 tsp black pepper
- Lemon wedges for serving

Instructions:

1. Preheat oven to 400°F (200°C). Line a baking sheet with foil or parchment paper.
2. In a small bowl, mix together the softened butter, minced garlic, parsley, lemon juice, salt, and black pepper until well combined.
3. Place the salmon fillets on the prepared baking sheet and spread the garlic butter mixture evenly over the top of each fillet.
4. Bake for 12-15 minutes, or until the salmon is opaque and flakes easily with a fork.
5. Serve hot with lemon wedges on the side.

This recipe is simple yet incredibly flavorful. The garlic butter adds a rich, savory coating to the tender salmon, while the fresh parsley and lemon juice provide a bright, vibrant flavor. You can adjust the amount of garlic to your liking, and feel free to experiment with different herbs or add a sprinkle of breadcrumbs on top for some crunch. Enjoy this delicious and healthy dish!

It's working!!