

Welcome To

# Veggie Recipes

a project by

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## IL PROBLEMA

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- Cercare ricette vegetariane/vegane su piattaforme generaliste è complesso
- Mancanza di indicazioni riguardo allergeni
- Esperienza utente non ottimizzata per questo target

# LA SOLUZIONE

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- App dedicata esclusivamente a ricette vegetariane/vegane
- Ricerca avanzata per ricetta o ingredienti
- Design accessibile con alto contrasto e font leggibili
- Preferiti persistenti tra sessioni
- calcolo ingredienti e calorie in base al numero di porzioni

# ARCHITETTURA TECNICA

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Frontend:  
React  
Vite

Styling:  
Tailwind CSS  
Flowbite

State Management:  
Redux Toolkit

API:  
Spoonocular  
(Netlify Functions)

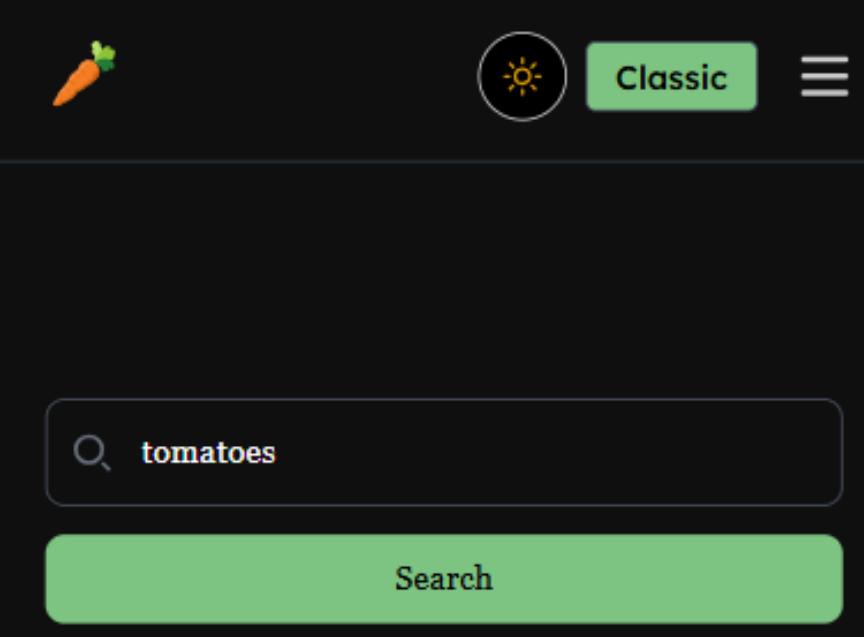
Deploy:  
Netlify



# FUNZIONALITÀ PRINCIPALI :

- ★ Ricerca ricette filtrata per ingrediente o nome
  - ★ Dettaglio ricetta con informazioni nutrizionali
  - ★ Possibilità di cambiare quantità in base alle porzioni
  - ★ Sistema preferiti con persistenza
  - ★ Toggle dark/light mode
  - ★ Design completamente responsive
  - ★ Font accessibility (Lexend toggle)
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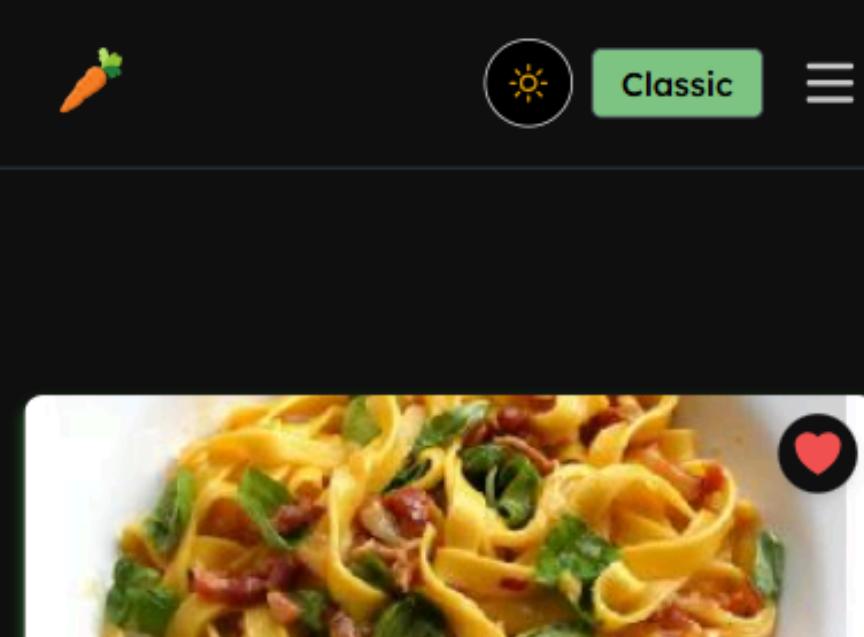
# Counter per increment decrement kcal e porzioni



**Red Kidney Bean Jambalaya**

Red Kidney Bean Jambalayan is a main course that serves 6. One portion of this dish contains approxi...

Details →



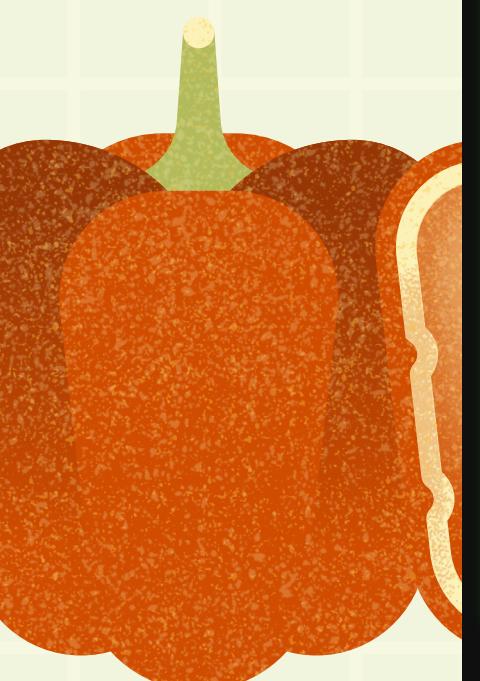
**Simple Garlic Pasta**

If you want to add more dairy free, lacto ovo vegetarian, and vegan recipes to your recipe box, Simp...

Details →



**Easy Homemade Rice and Beans**



**Cooking time: 35 min**  
**Calories: 446 kcal**  
**Servings: 2 Servings**

Heat the olive oil in a large pot over medium heat. Add onions and saute until soft, or for about 5 minutes. Add all other remaining ingredients and stir together. Increase the heat to medium high and bring to a boil. Cover and reduce heat to medium low so that the mixture simmers. Cook for 15-20 minutes, or until rice is fluffy and liquid is absorbed.\* Serve with salsa, cheese, and sour cream.

Vegan Vegetarian Gluten-Free

- 2 Servings +

35 min 446 kcal

**Ingredients**

- 15.0 ounce black beans
- 10.0 ounce canned tomatoes
- 2.0 tsp chili powder
- 0.5 tsp cumin
- 0.3 tsp ground pepper
- 4.0 dashes optional: of hot sauce
- 1.0 tsp olive oil
- 0.3 cup onion
- 0.5 cup rice
- 2.0 Tbsp water

# GRAZIE PER L'ATTENZIONE

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Github: <https://github.com/Antonio-Laudani/veggie-recipes>

Netlify: <https://veggie-recipes.netlify.app/>