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import google.generativeai as genai

genai.configure(api_key="") #API Key hidden

model = genai.GenerativeModel("gemini-1.5-flash")

def get_recipe(query):
    try:
        response = model.generate_content(f"Give me a recipe for {query}")

        return response.text

    except Exception as e:
        return f"Oops! Something went wrong: {e}"

def run_chatbot():

    print("Welcome to RecipeBot! Ask me for a recipe by name or ingredients.")

    print("Type 'exit' to quit.\n")

    while True:
        user_input = input("You: ").strip().lower()

        if user_input == "exit":
            print("Goodbye!")
            break

        recipe = get_recipe(user_input)
        print("RecipeBot:", recipe)

run_chatbot()
```

1. 🔄 Welcome to RecipeBot! Ask me for a recipe by name or ingredients. Type 'exit' to quit.

You: egg curry

RecipeBot: This recipe makes a flavorful and relatively mild egg curry. You can adjust the spice level to your preference.

****Yields:**** 4 servings

****Prep time:**** 15 minutes

****Cook time:**** 25 minutes

****Ingredients:****

- * 6 large eggs, hard-boiled and peeled
- * 1 large onion, finely chopped
- * 2 cloves garlic, minced
- * 1 inch ginger, minced
- * 1-2 green chilies, finely chopped (adjust to your spice preference)
- * 1 teaspoon turmeric powder
- * 1 teaspoon coriander powder
- * 1/2 teaspoon cumin powder
- * 1/4 teaspoon chili powder (or more, to taste)
- * 1/2 teaspoon garam masala
- * 1/4 cup chopped cilantro
- * 2 tablespoons vegetable oil
- * 1 (14.5 ounce) can diced tomatoes, undrained
- * 1/2 cup water
- * Salt to taste
- * Optional: 1/4 cup heavy cream or coconut milk for richness

****Instructions:****

1. ****Prepare the eggs:**** Hard-boil the eggs. Once cool, peel them carefully and set aside. You can carefully cut them in half or quarter.
2. ****Sauté aromatics:**** Heat the oil in a large pan or pot over medium heat. Add the onions and sauté until golden brown, about 5-7 minutes.
3. ****Bloom spices:**** Add the turmeric powder, coriander powder, cumin powder, and chili powder to the pan. Sauté for 30 seconds, stirring.
4. ****Add tomatoes and water:**** Add the diced tomatoes (with their juice) and water to the pan. Bring to a simmer and cook for 5-7 minutes.
5. ****Add eggs and simmer:**** Gently add the hard-boiled eggs to the sauce. Stir carefully to coat the eggs in the sauce. Simmer for 10 minutes.
6. ****Season and finish:**** Stir in the garam masala and salt to taste. If using, stir in the heavy cream or coconut milk for added richness.
7. ****Serve:**** Serve hot with rice, naan, or roti.

****Tips and variations:****

- * ****Spice level:**** Adjust the amount of green chilies and chili powder to control the spiciness.
- * ****Vegetables:**** Add other vegetables like peas, potatoes, or carrots for a heartier curry. Add them along with the tomatoes.
- * ****Creaminess:**** For a creamier curry, use coconut milk instead of heavy cream, or a combination of both.
- * ****Fresh chilies:**** If using fresh chilies, remember to remove the seeds and membranes for a less spicy curry.

Enjoy your delicious homemade egg curry! Remember to adjust the spices and ingredients to your personal taste.

2. You: Sambar

RecipeBot: This recipe makes a delicious and relatively easy sambar. Adjust spice levels to your preference.

****Yields:**** 6-8 servings

****Prep time:**** 20 minutes

****Cook time:**** 45 minutes

****Ingredients:****

- * ****For the Sambar Powder:**** (You can buy pre-made sambar powder, but making your own is rewarding)
 - * 1 tbsp toor dal (split pigeon peas)
 - * 1 tbsp chana dal (split chickpeas)
 - * 1 tsp coriander seeds
 - * 1 tsp cumin seeds
 - * ½ tsp red chili powder (adjust to taste)
 - * ½ tsp turmeric powder
 - * ½ tsp mustard seeds
 - * ¼ tsp fenugreek seeds (methi)
 - * A pinch of asafoetida (hing)
 - * 2-3 dry red chilies (adjust to taste)
- * ****For the Sambar:****
 - * 1 cup toor dal (split pigeon peas)
 - * 1 tbsp oil
 - * 1 tsp mustard seeds
 - * ½ tsp urad dal (split black lentils)
 - * 1-2 dry red chilies, broken
 - * 1 sprig curry leaves
 - * 1 medium onion, finely chopped
 - * 1 medium tomato, finely chopped
 - * 2 cups vegetables (choose from: drumsticks, eggplant, okra, pumpkin, beans, carrots, etc. - chopped)
 - * 4 cups water
 - * Salt to taste
 - * 2-3 tbsp sambar powder (from above or store-bought)
 - * 1 tbsp tamarind pulp (or 1 tsp tamarind paste dissolved in ½ cup water)

- * ½ tsp jaggery (optional, for depth of flavor)
- * Fresh coriander leaves, for garnish

****Instructions:****

1. ****Prepare the Sambar Powder:**** Dry roast all the sambar powder ingredients in a pan over medium heat until fragrant (about 5-7 m
2. ****Cook the Dal:**** Rinse the toor dal well and pressure cook it with 4 cups of water for 3-4 whistles or until soft.
3. ****Sauté the Vegetables:**** Heat oil in a separate pan. Add mustard seeds and let them splutter. Add urad dal and dry red chilies,
4. ****Add Aromatics and Vegetables:**** Add chopped onions and sauté until golden brown. Add chopped tomatoes and sauté until softened
5. ****Combine and Simmer:**** Add the cooked toor dal to the pan with the vegetables. Stir in the sambar powder, tamarind pulp (or diss
6. ****Reduce and Finish:**** Reduce heat to low, cover, and simmer for 10-15 minutes, allowing the flavors to meld. Stir occasionally
7. ****Serve:**** Garnish with fresh coriander leaves and serve hot with rice, idli, dosa, or vada.

****Tips and Variations:****

- * ****Adjust spice levels:**** Add more or less red chili powder to your liking, both in the sambar powder and when sautéing.
- * ****Vegetable choices:**** Feel free to experiment with different vegetables. A combination of vegetables is often best.
- * ****Tamarind:**** If you don't have tamarind pulp, you can use tamarind paste.
- * ****Coconut:**** For a richer flavor, add a little grated coconut while simmering.
- * ****Pressure Cooker Method:**** You can also pressure cook all the ingredients together (except garnish) after step 5 for a quicker me

Enjoy your homemade sambar! Remember that the flavors deepen over time, so it tastes even better the next day.

3.

You: Chicken 65

RecipeBot: This recipe makes a flavorful and relatively authentic Chicken 65. Adjust spice levels to your preference.

****Yields:**** 4 servings

****Prep time:**** 20 minutes

****Cook time:**** 20 minutes

****Ingredients:****

- * ****For the Chicken:****
 - * 1 lb boneless, skinless chicken thighs, cut into 1-inch cubes
 - * 1 cup yogurt (plain, full-fat recommended)
 - * 1 tbsp ginger-garlic paste
 - * 1 tsp turmeric powder
 - * 1 tsp red chili powder (adjust to your spice preference; start with less and add more)
 - * 1 tsp coriander powder
 - * 1/2 tsp cumin powder
 - * 1/4 tsp black pepper powder
 - * 1/2 tsp garam masala
 - * Salt to taste
- * ****For the Batter:****
 - * 1/2 cup all-purpose flour (maida)
 - * 1/4 cup cornstarch
 - * 1/4 cup water (or more, as needed to reach desired consistency)
 - * Salt to taste
- * ****For Frying:****
 - * Vegetable oil, for deep frying

****Instructions:****

1. ****Marinate the Chicken:**** In a large bowl, combine the chicken cubes with yogurt, ginger-garlic paste, turmeric powder, red chili powder, coriander powder, cumin powder, black pepper powder, garam masala, and salt. Mix well and ensure the chicken is thoroughly coated in the marinade. Marinate for at least 30 minutes, or preferably longer (up to 4 hours in the refrigerator for best results).
2. ****Prepare the Batter:**** In a separate bowl, whisk together the all-purpose flour, cornstarch, and salt. Gradually add water, whisking constantly, until you achieve a smooth, slightly thick batter. The consistency should be like pancake batter.
3. ****Coat the Chicken:**** Dip each marinated chicken piece into the batter, ensuring it's fully coated. Let any excess batter drip off.
4. ****Fry the Chicken:**** Heat the vegetable oil in a deep frying pan or wok over medium-high heat. Once the oil is hot (a small piece of batter should sizzle immediately when dropped in), carefully add the battered chicken pieces in batches, avoiding overcrowding the pan.
5. ****Cook the Chicken:**** Fry the chicken for about 5-7 minutes, turning occasionally, until it's golden brown and cooked through. Remove the chicken from the oil and place it on a wire rack or paper towel-lined plate to drain excess oil.
6. ****Serve:**** Serve the Chicken 65 hot, ideally immediately after frying. It's delicious as an appetizer or part of a larger meal.

****Tips and Variations:****

- * For extra flavor, add a few chopped green chilies to the marinade.
 - * You can add a pinch of asafoetida (hing) to the marinade for a more authentic taste.
 - * If you prefer a less oily dish, you can bake the chicken instead of deep-frying. Bake at 400°F (200°C) for about 20-25 minutes, flipping halfway through.
 - * Garnish with chopped cilantro before serving.
- Enjoy your homemade Chicken 65! Remember to adjust the spice level according to your preference.

You: exit

Goodbye!