Instructions

1. Randomly select three dinner recipes and one breakfast recipe at random. **Hint:** Use the `sample(...)` function.
2. Pull the image, ingredients, and instructions for each selected recipe.
3. Combine all of the ingredients into a grocery list on the first page.
4. Print the image, ingredients, and instructions for each receipe on the subsequent pages.

When you render this document, no code should be visible. Instead, you should see a five-page document as described above.

1 Ingredients

```
1  (meals = c(sample(dinner, 3, replace = F),sample(breakfasts, 1)))
```

```
[1] "website/SalmonChowder.html"    "website/PadThai.html"
[3] "website/Lasagna.html"          "website/BreakfastMuffins.html"
```

```r
# I am going to create a general algorithm for n number of recipes because I want practice with this type o

library("rvest")

recipe.items = lapply(meals, read_html)

recipe = function(recipe.number){
  ingredients.section = html_element(recipe.items[[recipe.number]], "#ingredients")
  ingredients = html_elements(ingredients.section, "li")

  instructions.section = html_element(recipe.items[[recipe.number]], "#instructions")
  instructions = html_elements(instructions.section, "li")

  image.element = html_element(recipe.items[[recipe.number]], ".img-fluid.figure-img")

  src = html_attr(image.element, "src")
  image.url = paste0("website/",src)

  list(
    ingredients = ingredients,
    instructions = instructions,
    image.url = image.url
  )

}

r1 = recipe(1)
r2 = recipe(2)
r3 = recipe(3)
r4 = recipe(4)
```
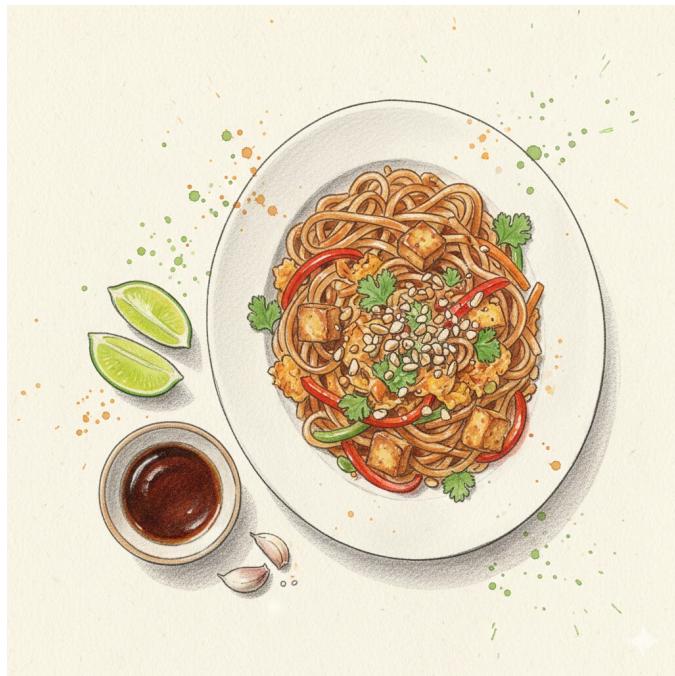
2 Recipe One

Figure 1: Salmon Chowder

- 1 yellow onion
- 3 celery stalks
- 1 lb gold potatoes
- 4 oz mascarpone cheese
- 2 teaspoons white miso (can use tamari or soy sauce instead)
- 16 oz salmon
- 1/4 oz dill

1. Cut potatoes into 1/2 inch pieces. Finely chop the onion, celery, and dill.
2. In a stock pot, melt three tablespoons of butter and cook onions and celery for about five minutes.
3. Stir in 1 tablespoon of flour and cook 1-2 minutes, stirring frequently.
4. Continue stirring while slowly adding two cups of water.
5. Add potatoes, mascarpone, and miso.
6. Bring to a simmer over high heat, then lower to medium and cook for 15 minutes.
7. Remove skin from salmon and cut into bite-sized pieces. Stir salmon into the chowder and cook for 4-5 minutes.
8. Remove from heat and stir in chopped dill. Season with salt and pepper to taste.

3 Recipe Two

Figure 2: Pad Thai

- 14 oz Thai stir fry noodles
- 2 limes
- 2 tablespoons tamari (or regular soy sauce)
- 1/4 cup sweet and sour sauce
- 2 bell peppers
- 4 garlic cloves
- 1 package extra-firm tofu
- 1/4 cup roasted peanuts
- 2 eggs

1. Boil Thai noodles according to package instructions. Rince under cold water and coat with oil.
2. Drain tofu, cut into bite-sized pieces, and season with salt and pepper.
3. Thinly slice peppers, mince garlic, chop peanuts.
4. Squeeze 2 tablespoons lime juice into a small bowl. Mix in tamari and sweet and sour sauce.
5. Heat oil in a frying pan over medium heat. Cook tofu until golden brown (5-10 minutes). Move to a paper towel lined plate.
6. In the same pan, add oil and cook bell peppers until tender. Add to the plate with the tofu.
7. In the same pan, add oil and garlic. Cook 1-2 minutes until browned.
8. Add noodles and sauce and cook about 3-5 minutes, until noodles absorb some sauce.
9. Move noodles to one side of the pan. Add a little oil and two eggs. Scramble the eggs until almost set, then stir them into the noodles.
10. Mix in tofu, peppers, and peanuts.
11. Season with salt and pepper to taste. Serve with lime wedges.

4 Recipe Three

5 Breakfast Recipe