```
1   # Reading all files
2   breakfast_sample = sample(breakfasts, size = 1)
3   dinner_sample = sample(dinners, size = 3)
4   recipe1 = read_html(dinner_sample[1])
5   recipe2 = read_html(dinner_sample[2])
6   recipe3 = read_html(dinner_sample[3])
7   breakfast = read_html(breakfast_sample[1])
8
9   full_recipe = function(recipe){
10    #| echo: false
11    #| results: 'asis'
12    title = html_element(recipe, "h1") |> html_text()
13
14    ingredients.section = html_element(recipe,"#ingredients")
15    ingredients = html_elements(ingredients.section, "li")
16    instructions.section = html_element(recipe, "#instructions")
17    instructions = html_elements(instructions.section, "li")
18    image.element = html_element(recipe, (".figure-img"))
19    source_link = html_attr(image.element, "src")
20    image.url = paste("website/", source_link, sep = "")
21    formatted_list1 <- paste("-", html_text(ingredients))
22    formatted_list2 <- paste("1.", html_text(instructions))
23
24    cat("\n")
25    cat("\n")
26    cat("\n")
27    #cat(paste('<img src="', image.url, '" style="width: 50%; height: auto;">'))
28    cat(paste('![', title, '](', image.url, "){width=50%}"))
29    cat("\n")
30    cat("\n")
31    cat("## Ingredients")
32    cat("\n")
33    cat("\n")
34    cat(formatted_list1, sep = "\n")
35    cat("\n")
36    cat("## Instructions")
37    cat("\n")
38    cat(formatted_list2, sep = "\n")
39  }
```

1   Ingredients

2 Recipe One

Figure 1: Bibimbap (Serves 4)

2.1 Ingredients

- 1 cup rice
- 8 oz mushrooms
- 3 garlic cloves
- 8 oz sugar snap peas
- 2 tsp gochujang
- 2 tablespoon mayonnaise
- 3 tsp sesame oil
- 5 oz spinach
- 4 eggs
- 1 cup kimchi

2.2 Instructions

1. Cook 1/2 cup rice according to package instructions.
2. Thinly slice mushrooms, mince garlic. Trim stem ends and strings from snap peas.
3. Combine garlic, gochujang, 1 tsp sesame oil, and mayonnaise. Mix in water 1 tsp at a time until sauce can be drizzled.
4. Cook mushrooms in a bit of oil until lightly browned.
5. Add sugar snap peas and cook for 3-4 minutes.
6. Add spinach and cook until wilted.
7. Add 2 tsp sesame oil and a pinch of salt and pepper.
8. Fry 4 eggs.
9. Divide rice, kimchi, stirfried vegetables, and eggs between bowls. Drizzle with gochujang sauce.

3 Recipe Two

Figure 2: BBQ Chili

3.1 Ingredients

- 2 cans of baked beans
- 1 can of black beans (drained and rinsed)
- 1 can of white kidney beans (drained and rinsed)
- 1 can of red kidney beans (drained and rinsed)
- 1 large yellow onion
- 1 pound of ground beef
- 1 pound of bacon
- 16 ounces of BBQ sauce

3.2 Instructions

1. Dice the yellow onion.
2. Drain and rinse black, white, and red beans.
3. Crumble and cook beef in a frying pan.
4. Cook bacon and cut into bite size pieces.
5. Combine all ingredients in a crock pot. Cook at low heat for 6-7 hours. Stir occasionally.

4 Recipe Three

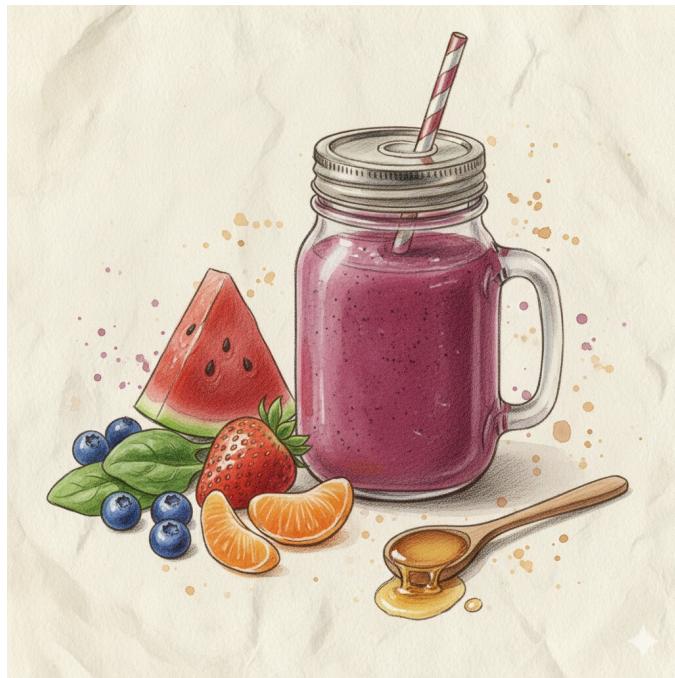Figure 3: Burgers with pasta salad

4.1 Ingredients

- 1 pound 80/20 ground beef
- 4 brioche buns
- 4 slices of cheddar cheese
- pickle chips
- 1 tomato
- 1 red onion
- shredded lettuce
- 1 pound pasta (rigatoni or penne)
- 1 cup mayonnaise
- 1 can black olives
- 1 white onion

4.2 Instructions

1. Boil pasta according to package instructions. Place in a large bowl and cool to room temperature.
2. Dice onion and drain olives.
3. Combine pasta, onion, olives and mayonnaise. Season with salt and pepper to taste.
4. Refrigerate over night.
5. Thinly slice the tomato and red onion.
6. Mix ground beef with salt and pepper.
7. Create 4 evenly-sized patties. Put a dimple in the middle so it cooks to a consistent thickness.
8. Lightly toast the bun.
9. Build the burger by layering the burger, sliced tomato, onion, and pickles. Add ketchup, mustard, and mayonnaise to taste.

5 Breakfast Recipe

Figure 4: Berry Melon Smoothie

5.1 Ingredients

- 1/2 cup cranberry juice
- 1 cup spinach
- 1/2 tsp ginger paste
- 2 clementines
- 1/3 cup watermelon
- 1.5 cups of some combination of blueberry, blueberry, blackberry, and strawberries
- 1 tsp of honey

5.2 Instructions

1. In a blender, combine 1/2 cup of water, cranberry juice, spinach, ginger, and clementines until smooth.
2. Add watermelon and berries, and blend until smooth.
3. Serve in mason jars!