



♦ Home ♦ Profile ♦ Login / Sign Up

♦ My Recipes ♦ Search Recipes

# Welcome to Recipe Sharing!

Share and discover delicious recipes  
from around the world 🌎!



Just-Baked Pastries

Made fresh daily from  
premium ingredients



All-Day Breakfast

Comfort food you can enjoy  
any time of day



Divine Desserts

Guaranteed to satisfy every  
sweet craving

EXPLORE  
RECIPES NOW!



♦ Home ♦ Profile ♦ Login / Sign Up

♦ My Recipes ♦ Search Recipes

# Welcome to Recipe Sharing!

Share and discover delicious recipes  
from around the world !

Email or phone :

Password :

Login

I forgot my password ):

Don't have an account?

SIGN UP NOW!



♦ Home ♦ Profile ♦ Login / Sign Up

♦ My Recipes ♦ Search Recipes

# Welcome to Recipe Sharing!

Share and discover delicious recipes  
from around the world !

full name :

Email or phone :

Password :

Confirm password :

sign up

ALL DONE!



♦ Home    ♦ My Recipes    ♦ Search Recipes

# My Profile :

Name:

Email:

Recipes

Shared

Edit Profile

Log out



RECIPE  
SHARING

♦ Home

♦ My Recipes

♦ Search Recipes

# Admin Dashboard:

Total Users:

500

Total Recipes:

1000

Flagged  
Comment:

5

## Flagged Comment Section:

Inappropriate comment

Delete

# Add Recipe

Recipe Image:

Title:

Steps:

- Private
- Shared
- Public

Submit Recipe



RECIPE  
SHARING

♦ Home ♦ Profile ♦ Login / Sign Up

♦ My Recipes ♦ Search Recipes

# Find the recipe

Search

♦ Preparation time

♦ Difficulty level

♦ Type of recipe

♦ Most popular

You will find everything you want  
it's yummy in your tummy!



RECIPE  
SHARING

♦ Home ♦ Profile ♦ Login / Sign Up

♦ My Recipes ♦ Search Recipes

# Search Results :

Noodles and pasta

No, This is not what I  
am looking for

This is what I found :



Spaghetti  
30 minutes - 1 hour

[View Recipe](#)



Pasta with tomatoes  
and meat  
1 hour - 2 hours

[View Recipe](#)



Noodles with  
vegetables and chicken  
1 hour - 1.5 hours

[View Recipe](#)



# Spaghetti Carbonara

1 hour - 2 hours



## Step:

- 1- Boil the spaghetti
- 2- Cook the pancetta in a pan
- 3- Mix eggs and cheese.

A creamy Italian pasta dish with pancetta and eggs.

## Ingredients:

200g Spaghetti  
20  
long eggs

100g pancetta



Write your comments here



View  
Recipe



# Pasta with Tomatoes and Meat

1 hour - 2 hours

## Ingredients:

- 200g Pasta
- 150g Ground Meat
- 300g Tomatoes
- 1 Onion
- 2 cloves Garlic
- Salt and Pepper

## Steps:

1. Cook the pasta.
2. Sauté onion and garlic.
3. Add ground meat and tomatoes.
4. Mix with pasta and serve.



A delicious pasta dish made with fresh tomatoes and tender meat.



Write your comments here

Submit

View  
Recipe

# Noodless witegalles and Chicken

1 hour - 1.5 hours

## Ingredients:

- 200g Noodles
- 150g Chicken Breast
- 100g Mixed Vegetables (carrots, bell peppers, broccoli)
- 2 tablespoons Soy Sauce
- 1 tablespoon Olive Oil
- Salt and Pepper

## Steps:

1. Cook the noodles according to package instructions.
2. Sauté chicken in olive oil until browned.
3. Add mixed vegetables and stir-fry.
4. Add cooked noodles and soy sauce, mix well.



A delicious pasta dish made with fresh tomatoes and tender meat.



Write your comments here

Submit

View  
Recipe



# My Recipes



## Spaghetti Carbonara

A creamy Italian pasta dish with pancetta and eggs



## Pasta with Tomatoes and Meat

A delicious pasta dish made with fresh tomatoes and tender meat.



## Noodless witegalles and Chicken

A delicious pasta dish made with fresh tomatoes and tender meat.

[Add New Recipe](#)

# 404

## PAGE NOT FOUND

Sorry ,the page you are looking for doesn't exist.

Go Back To Home