

A screenshot of a mobile application's login screen. At the top, there's a blurred background image of a kitchen. Below it, the text "MySecretChef" is displayed in a white box, followed by the tagline "Cook with what you have, without waste". A yellow "Get Started" button is visible. The main area shows a blurred image of a meal. At the bottom, there's a "Welcome to MySecretChef" message, "Your virtual fridge assistant", and a sign-in form with fields for "Email" and "Password". There are "Log In" and "Sign Up" buttons, and links for "Forgot password?" and "Remember me".

Welcome to MySecretChef  
Your virtual fridge assistant

Email

Password

Remember me

Log In

Forgot password?

A screenshot of the MySecretChef dashboard. At the top, it says "Welcome, Clara!" and "Add the ingredients you have and discover what you can cook." Below this is a search bar with "Search for ingredients" and a "+ Add" button. A navigation menu on the left includes "Home" (which is highlighted), "Inventory", "Recipe List", and "Favorites". Under "Home", there are buttons for "Tomato", "Basil", "Garlic", and "Olive Oil". A section titled "Recommended Recipes" shows four cards: "Pasta with Tomato and Basil" (spaghetti with tomato sauce and basil), "Garlic Bread" (a loaf of bread with garlic butter), "Olive Oil Salad" (a salad with olive oil dressing), and "Tomato Soup" (a bowl of tomato soup). Another section titled "Popular this week" shows the same four items. At the bottom, there's a "Profile" button.

SvuotaFrigo

Welcome, Clara!

Add the ingredients you have and discover what you can cook.

Search for ingredients

+ Add

Tomato Basil Garlic Olive Oil

Pasta with Tomato and Basil

Garlic Bread

Olive Oil Salad

Tomato Soup

Popular this week

Pasta with Tomato and Basil

Garlic Bread

Olive Oil Salad

Tomato Soup

Profile



## Il tuo Frigo

+ Aggiungi ingrediente

Tutte le categorie



Nome ingrediente	Quantità	Scadenza	Azioni
Pollo	500g	2024-07-15	Modifica / Elimina
Carote	3	2024-07-20	Modifica / Elimina
Latte	1L	2024-07-10	Modifica / Elimina
Uova	6	2024-07-12	Modifica / Elimina
Pomodori	4	2024-07-18	Modifica / Elimina

Search



## Saved Recipes



**Mediterranean Quinoa Salad**  
A refreshing salad with quinoa, feta, olives, and a lemon vinaigrette.



**Spicy Black Bean Burgers**  
Homemade burgers with black beans, corn, and spices, served on whole wheat buns.



**Creamy Tomato Pasta**  
A simple pasta dish with a creamy tomato sauce, black beans, corn, and spices, served with roasted asparagus.



**Lemon Herb Roasted Chicken**  
Roasted chicken seasoned with lemon, herbs, and garlic, served with roasted asparagus.



**Vegetable Stir-Fry with Tofu**  
A quick and healthy stir-fry with mixed vegetables and tofu in a savory sauce.



**Baked Salmon with Asparagus**  
Baked salmon fillets with fresh asparagus, seasoned with lemon and herbs.



## Spaghetti al Pomodoro Fresco

Pasta · 20 min

Ingredienti Procedimento Valori nutrizionali

## Ingredienti

- Spaghetti (320g)
- Pomodori maturi (500g)
- Aglio (2 spicchi)
- Basilico fresco (1 mazzetto)
- Olio extravergine d'oliva (4 cucchiai)
- Sale e pepe q.b.

## Procedimento

- 1 Cuocere la pasta in abbondante acqua salata.
- 2 Nel frattempo, preparare il sugo fresco.
- 3 Scolare la pasta al dente e saltarla in padella con il sugo.
- 4 Servire con basilico fresco.

## Valori nutrizionali

Kcal	450
Proteine	15g
Carboiodati	60g
Grassi	18g

Ti manca qualcosa? Scopri ricette simili!



**Spaghetti al Pesto**  
Pasta · 25 min



**Spaghetti alle Vongole**  
Pasta · 30 min



**Spaghetti ai Funghi**  
Pasta · 35 min