



SmartRecipe

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Motivations:

SmartRecipe seeks to solve the issue of figuring out what to eat tonight with the food one has. In tandem with the Spoonacular API, SmartRecipe aims to deliver recipes to users utilizing the ingredients within their pantry, simplifying the recipe selection process and reducing stress after a long day at work.

Pantry

Saved Recipes

Home

Enter your list of ingredients, seperated with Commas

Beef, Potato, Tomato

Diet

None

Number of Recipes

1

Get Recipes

Easy Vegetable Beef Soup

localhost:3000/recipe.html

localhost:3000 says
Easy Vegetable Beef Soup saved.

To cups of water 4 US

1 28oz can diced tomatoes

1 cup of small diced potatoes

1 cup on thin sliced carrots

1 cup thin sliced celery

1 1/2 cups chopped onion

1 15oz kernal corn (uncooked)

1 15oz can butter beans

1 15oz can black-eyed peas

2 bay leaves

1 Tbsp garlic powder

1 tsp celery salt

1 Tbsp Worcestershire sauce

1 Tbsp salt

1 Tbsp fresh ground pepper

1 Tbsp Italian seasoning

2 beef bouillon cubes

2 Tbsp dried parsley or fresh parsley

Instructions

1. To get started, bring 4 quarts of water to a boil in a large pot.

2. While waiting on the water to boil, cut the beef short ribs into bite-sized pieces and add them to the water.

3. Add in diced tomatoes, potatoes, diced onion, parsley, garlic powder, beef bouillon cubes, Italian seasoning, salt, pepper, Worcestershire sauce, celery salt, bay leaves, and stir.

4. Then add carrots, celery, black-eyed peas, butter beans, corn, and macaroni.

5. Heat on high, stirring occasionally until the stew mixture comes to a boil.

6. Once you have reached a boil, cover with a lid, lower heat enough to keep it simmering. Continue to simmer for 1.5 to 2 hours, stirring occasionally.

Save Recipe

Easy Vegetable Beef Soup

Summary:

You can never have too many main course recipes, so give Easy Vegetable Beef Soup a try. This dairy free recipe serves 8 and costs **\$3.45 per serving**. One serving contains **566 calories**, **45g of protein**, and **119g of fat**. 130 people were glad they tried this recipe. It will be a hit at your **Autumn** event. A mixture of salt, seasoning, on carrots, and a handful of other ingredients are all it takes to make this recipe so flavorful. It is brought to you by Pink When. From preparation to the plate, this recipe takes roughly **2 hours and 30 minutes**. Taking all factors into account, this recipe **earns a spoonacular score of 97%**, which is awesome. Users who liked this recipe also liked [Easy Vegetable Beef Soup](#), [Easy Vegetable Beef Soup](#), and [Easy Vegetable Beef Soup](#).

Ingredients

3 lbs of boneless beef short ribs

1/2 cup uncooked elbow macaroni

16 cups of water 4 US

1 28oz can diced tomatoes

1 cup of small diced potatoes

1 cup on thin sliced carrots

1 cup thin sliced celery

1 1/2 cups chopped onion

1 15oz kernal corn (uncooked)

1 15oz can butter beans

1 15oz can black-eyed peas

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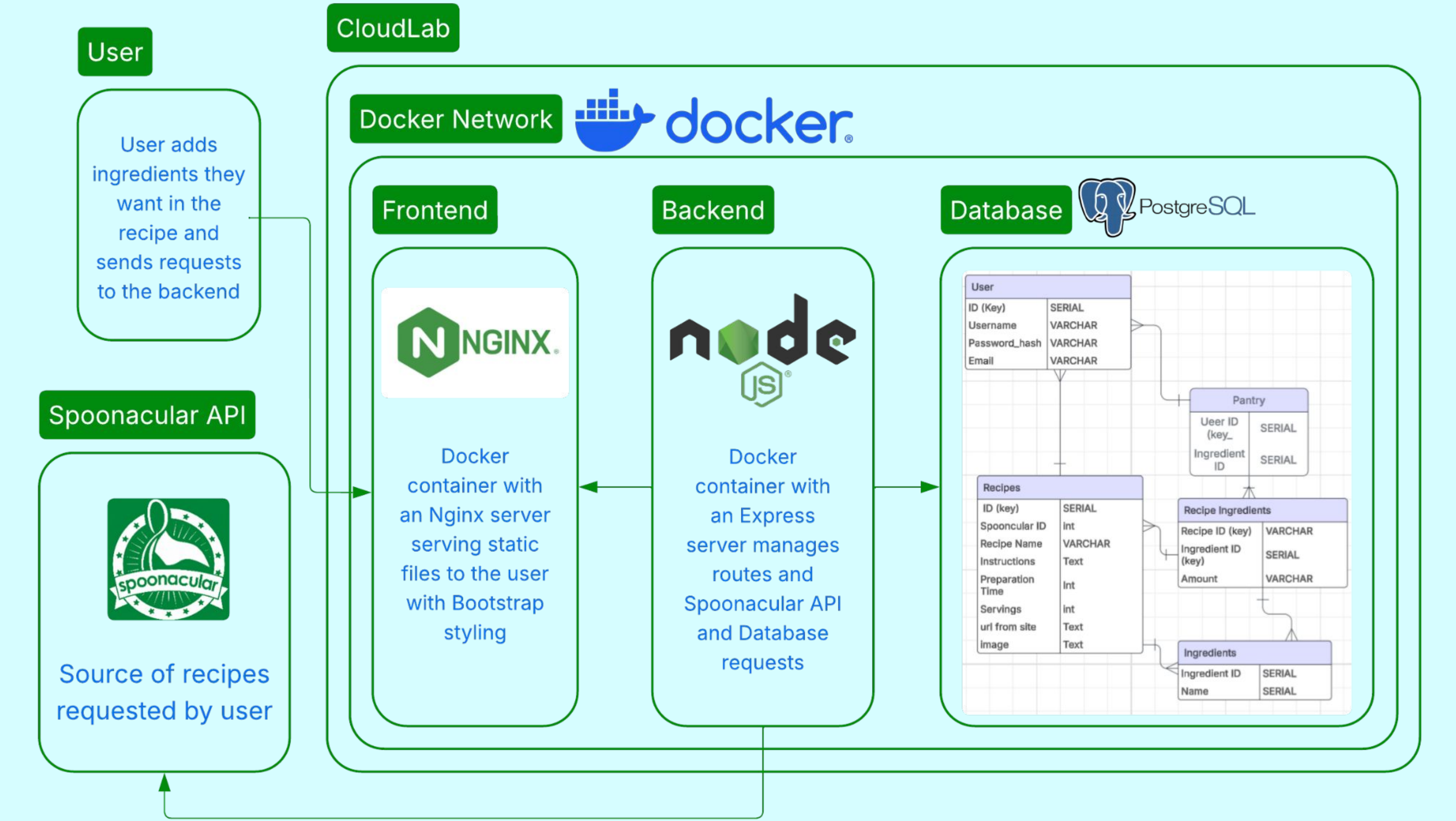
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Get Recipe



Features:

- User Account Creation
- Pantry/Ingredient Tracker
- Recipe Search based on diet type and ingredients
- Ability to save recipes
- Fully Dockerized Stack

```
jnguyen@docker:~/CS486Project$ docker compose up
[+] Building 4.1s
[+] Network csc486project_default Created
[+] Container smartrecipe-db Created
[+] Container smartrecipe-frontend Created
[+] Container smartrecipe-app Created
Attaching to smartrecipe-app, smartrecipe-db, smartrecipe-frontend
smartrecipe-db
PostgreSQL Database directory appears to contain a database; Skipping Initialization
smartrecipe-frontend
/docker-entrypoint.sh: /docker-entrypoint.d/ is not empty, will attempt to perform configuration
/docker-entrypoint.sh: Looking for shell scripts in /docker-entrypoint.d/
smartrecipe-frontend
/docker-entrypoint.sh: Launching /docker-entrypoint.d/10-listen-on-ipv6-by-default.sh
10-listen-on-ipv6-by-default.sh: Info: Getting the checksum of /etc/nginx/conf.d/default.conf
smartrecipe-frontend
/docker-entrypoint.sh: Sourcing /docker-entrypoint.d/15-local-resolvers.envsh
smartrecipe-frontend
/docker-entrypoint.sh: Launching /docker-entrypoint.d/20-envsubst-on-templates.sh
smartrecipe-frontend
/docker-entrypoint.sh: Launching /docker-entrypoint.d/30-tune-worker-processes.sh
smartrecipe-frontend
/docker-entrypoint.sh: Configuration complete; ready for start up
2025/04/30 00:23:00 [notice] 1#1: using the "poll" event method
2025/04/30 00:23:00 [notice] 1#1: nginx/1.27.5
2025/04/30 00:23:00 [notice] 1#1: built by gcc 12.2.0 (Debian 12.2.0-14)
2025/04/30 00:23:00 [notice] 1#1: OS: Linux 5.15.0-138-generic
2025/04/30 00:23:00 [notice] 1#1: getinit(RLIMIT_NOFILE): 1048576:1048576
2025-04-30 00:23:00.136 UTC [1] LOG: starting PostgreSQL 15.12 (Debian 15.12-1.pgdg120+1) on x86_64-pc-linux-gnu, compiled by gcc (Debian 12.2.0-14) 12.2.0, 64-bit
2025/04/30 00:23:00 [notice] 1#1: start worker processes
2025-04-30 00:23:00.137 UTC [1] LOG: listening on IPv4 address "0.0.0.0", port 5432
2025/04/30 00:23:00 [notice] 1#1: start worker process 29
2025-04-30 00:23:00.137 UTC [1] LOG: listening on IPv6 address "::", port 5432
2025/04/30 00:23:00 [notice] 1#1: start worker process 30
2025/04/30 00:23:00 [notice] 1#1: start worker process 31
2025/04/30 00:23:00 [notice] 1#1: start worker process 32
2025-04-30 00:23:00.214 UTC [1] LOG: listening on Unix socket "/var/run/postgresql/.s.PGSQL.5432"
2025-04-30 00:23:00.261 UTC [29] LOG: database system was shut down at 2025-04-30 00:22:50 UTC
2025-04-30 00:23:00.303 UTC [1] LOG: database system is ready to accept connections
Server running on port 5432
Connected to PostgreSQL database successfully!
```