# Easy Vietnamese Recipes Site Plan

## Tam Tran

## WDD 130

## Overview

### Purpose

Help beginners cook authentic Vietnamese meals using simple instructions and easy-to-find ingredients.

### Audience

 College students

 Busy families

 Home cooks new to Vietnamese cuisine

## Branding

### Website Logo



## Style Guide

### Color Palette

|  |  |  |  |
| --- | --- | --- | --- |
| **Primary** | **Secondary** | **Accent 1** | **Accent 2** |
| #B22222 | #FFF5E1 | #2E8B57 | #333333 |

### Typography

#### Heading Font: Playfair Display (elegant, traditional)

#### Paragraph Font: Open Sans or Roboto (clear and modern)

### Navigation

Home Recipe Ingredient Guide

**Content**

## Home Page – index.html

### Hero Section

**Heading:**  
**Cook Authentic Vietnamese Food the Easy Way**

**Paragraph:**  
Want to make delicious Vietnamese food at home without stress? You're in the right place. Whether you’re a college student, a busy parent, or just new to Vietnamese cuisine, this site gives you simple, step-by-step recipes using ingredients you can find at your local store.

**CTA Buttons:**

* See Recipes
* Ingredient Guide

**Image:**

### Featured Recipes Section

**Heading:**  
**Popular Recipes**

**Recipe Cards:**

1. **Pho Bo (Beef Noodle Soup)**  
   Rich broth, tender beef, and rice noodles. A Vietnamese classic.  
   📷 images/pho.jpg → View Recipe
2. **Gỏi Cuốn (Spring Rolls)**  
   Fresh, light, and easy to make. A great starter or snack.  
   📷 images/spring-rolls.jpg → View Recipe
3. **Bánh Mì (Vietnamese Sandwich)**  
   Crispy baguette, savory meat, and crunchy pickled veggies.  
   📷 images/banh-mi.jpg → View Recipe

## Recipes Page – recipes.html

### Page Title:

**Explore Easy Vietnamese Recipes**

**Intro Paragraph:**  
Discover simple, authentic Vietnamese dishes you can cook at home—fast. Whether you're in the mood for soup, street food, or something vegetarian, each recipe is designed with clear instructions and helpful tips.

### Recipe List (as cards or grid)

Each includes:

* Title
* Short description
* Thumbnail image
* Link to detail page

**Examples:**

1. 📷 images/pho.jpg  
   **Pho Bo (Beef Noodle Soup)**  
   A rich, flavorful soup that’s surprisingly easy to make.  
   ➡ View Recipe
2. 📷 images/spring-rolls.jpg  
   **Gỏi Cuốn (Spring Rolls)**  
   Fresh herbs, rice paper, and protein of your choice.  
   ➡ View Recipe
3. 📷 images/banh-mi.jpg  
   **Bánh Mì (Vietnamese Sandwich)**  
   A fusion of French and Vietnamese flavors in one perfect bite.  
   ➡ View Recipe

## Ingredient Guide Page – ingredients.html

### Page Title:

**Vietnamese Ingredients Made Easy**

**Intro Paragraph:**  
Vietnamese cooking uses a handful of core ingredients that create bold, fresh flavors. Here's a guide to help you recognize them at the store and know what to swap in if you're in a pinch.

### Ingredient List (accordion or card layout)

**1. Fish Sauce**

* Adds salt and umami to almost every dish.
* Look for brands like Red Boat or Three Crabs.
* **Substitute:** Soy sauce + lime (if needed)

**2. Rice Noodles (Bánh phở, Bún)**

* Used in soups and noodle bowls.
* Find dried or fresh in the Asian aisle.
* **Substitute:** Pad Thai noodles (if desperate)

**3. Lemongrass**

* Bright, citrusy herb used in marinades.
* Fresh stalks or frozen.
* **Substitute:** Lemon zest + ginger

**4. Thai Basil**

* Slightly spicy and licorice-like flavor.
* Fresh only, don’t use sweet basil.
* **Substitute:** Mint + cilantro

**5. Hoisin Sauce**

* Sweet, savory sauce for dipping or flavoring.
* Bottled in the Asian section.
* **Substitute:** Plum sauce + a touch of soy sauce

**6. Sriracha**

* Chili-garlic hot sauce. Great in pho and on banh mi.
* Any major grocery store.
* **Substitute:** Chili flakes + garlic paste

**Wireframes**

### Home