

Recipe API Documentation

Base URL: <https://kaz-recipes-app.onrender.com>

1. Create a Recipe

Endpoint: /recipe

Method: POST

Description:

Creates a new recipe in the database.

URL:

<https://kaz-recipes-app.onrender.com/recipe>

Headers:

- Content-Type: application/json

Request Body Example:

```
{
  "title": "Paneer Butter Masala",
  "ingredients": [
    "250g paneer",
    "2 tbsp butter",
    "1 large tomato, pureed",
    "1/2 cup cream",
    "1 tsp garam masala",
    "1 tsp red chili powder",
    "Salt to taste"
  ],
  "instructions": "Sauté paneer cubes lightly. In a pan, melt butter and add tomato puree along with spices. Mix in cream and paneer, simmer for 5 minutes. Serve hot with naan or rice.",
  "cookingTime": 30
}
```

Success Response (201 Created):

```
{
  "Message": "Recipe added successfully",
  "recipe": {
    "title": "Paneer Butter Masala",
    "ingredients": [
      "250g paneer",
      "2 tbsp butter",
      "1 large tomato, pureed",
      "1/2 cup cream",
      "1 tsp garam masala",
      "1 tsp red chili powder",
      "Salt to taste"
    ],
    "instructions": "Sauté paneer cubes lightly. In a pan, melt butter and add tomato puree along with spices. Mix in cream and paneer, simmer for 5 minutes. Serve hot with naan or rice.",
    "cookingTime": 30
  }
}
```

Error Response (400 Bad Request):

```
{
```

```
"error": "Error message details (e.g., missing required field)"
}
```

2. Retrieve All Recipes

Endpoint: /recipes

Method: GET

Description:

Retrieves a list of all recipes from the database.

URL:

<https://kaz-recipes-app.onrender.com/recipes>

Success Response (200 OK):

```
[
  {
    "_id": "67d8ee15da02cc9c871311d1",
    "title": "Sambar",
    "ingredients": [
      "1 cup toor dal",
      "2 cups water",
      "1 large tomato, chopped",
      "1 carrot, chopped",
      "1 potato, chopped",
      "1 drumstick, cut into pieces",
      "1/2 cup tamarind extract",
      "2 tbsp sambar powder",
      "1/2 tsp turmeric powder",
      "Salt to taste",
      "1 tbsp oil",
      "1 tsp mustard seeds",
      "A few curry leaves",
      "A pinch of asafoetida"
    ],
    "instructions": "Cook the toor dal until soft. In a separate pot, boil the vegetables until tender. Add tamarind extract, sambar powder, turmeric, and salt. Mix in the dal and simmer. Temper with oil, mustard seeds, curry leaves, and asafoetida.",
    "cookingTime": 40,
    "__v": 0
  },
  {
    "_id": "67d8ee64da02cc9c871311d3",
    "title": "Chettinad Chicken Curry",
    "ingredients": [
      "500g chicken pieces",
      "2 tbsp sesame oil",
      "2 onions, finely chopped",
      "3 tomatoes, finely chopped",
      "2 tsp ginger-garlic paste",
      "1 tbsp coriander powder",
      "1 tsp turmeric powder",
      "1 tsp red chili powder",

```

```

    "1 tsp fennel seeds",
    "1 tsp black peppercorns",
    "1 cinnamon stick",
    "2 cloves",
    "1 cardamom pod",
    "A few curry leaves",
    "Salt to taste",
    "Fresh coriander leaves, for garnish"
  ],
  "instructions": "Heat oil and add whole spices. Sauté onions until golden, then add ginger-garlic paste and tomatoes. Stir in the powdered spices, add chicken, and cook until tender. Garnish with coriander leaves.",
  "cookingTime": 45,
  "__v": 0
}
// ... additional recipes from database
]

```

Error Response (500 Internal Server Error):

```

{
  "error": "Error message details"
}

```

3. Retrieve a Single Recipe by ID

Endpoint: /recipe/:id

Method: GET

Description:

Retrieves a single recipe by its unique identifier.

URL Example:

<https://kaz-recipes-app.onrender.com/recipe/67d8ee64da02cc9c871311d3>

Success Response (200 OK):

```

{
  "_id": "67d8ee64da02cc9c871311d3",
  "title": "Chettinad Chicken Curry",
  "ingredients": [
    "500g chicken pieces",
    "2 tbsp sesame oil",
    "2 onions, finely chopped",
    "3 tomatoes, finely chopped",
    "2 tsp ginger-garlic paste",
    "1 tbsp coriander powder",
    "1 tsp turmeric powder",
    "1 tsp red chili powder",
    "1 tsp fennel seeds",
    "1 tsp black peppercorns",
    "1 cinnamon stick",
    "2 cloves",
    "1 cardamom pod",
    "A few curry leaves",
    "Salt to taste",
  ]
}

```

```

    "Fresh coriander leaves, for garnish"
  ],
  "instructions": "Heat oil and add whole spices. Sauté onions until golden, then add ginger-garlic paste and tomatoes. Stir in the powdered spices, add chicken, and cook until tender. Garnish with coriander leaves.",
  "cookingTime": 45,
  "__v": 0
}

```

Error Responses:

- **404 Not Found:**

```

{
  "error": "Recipe not found"
}

```
- **500 Internal Server Error:**

```

{
  "error": "Error message details"
}

```

4. Update a Recipe by ID

Endpoint: /recipe/:id

Method: PUT

Description:

Updates the details of a recipe identified by its unique ID. Note that in the current code, the API returns the request body data. For a more accurate response, you can adjust your Mongoose update query to return the updated document using options like { new: true }.

URL Example:

<https://kaz-recipes-app.onrender.com/recipe/67d8ee64da02cc9c871311d3>

Headers:

- Content-Type: application/json

Request Body Example:

```

{
  "title": "Chettinad Chicken Masala",
  "cookingTime": 50,
}

```

Success Response (200 OK):

```

{
  "Message": "Product Updated successfully",
  "recipe": {
    "_id": "67d8ee64da02cc9c871311d3",
    "title": "Chettinad Chicken Curry",
    "ingredients": [
      "500g chicken pieces",
      "2 tbsp sesame oil",
      "2 onions, finely chopped",
      "3 tomatoes, finely chopped",
      "2 tsp ginger-garlic paste",
      "1 tbsp coriander powder",
      "1 tsp turmeric powder",
      "1 tsp red chili powder",
    ]
  }
}

```

```

    "1 tsp fennel seeds",
    "1 tsp black peppercorns",
    "1 cinnamon stick",
    "2 cloves",
    "1 cardamom pod",
    "A few curry leaves",
    "Salt to taste",
    "Fresh coriander leaves, for garnish"
  ],
  "instructions": "Heat oil in a pan, add fennel seeds, peppercorns, cinnamon, cloves, cardamom, and curry leaves. Sauté onions until golden, then add ginger-garlic paste. Add tomatoes and cook until soft. Add turmeric, chili, and coriander powders. Add chicken pieces and cook until tender. Season with salt. Garnish with fresh coriander leaves. Serve hot with rice or parathas.",
  "cookingTime": 50,
  "___v": 0
}
}

```

Error Responses:

- **404 Not Found:**

```

{
  "error": "Recipe not found"
}

```

- **400 Bad Request:**

```

{
  "error": "Error message details"
}

```

5. Delete a Recipe by ID

Endpoint: /recipe/:id

Method: DELETE

Description:

Deletes the recipe with the specified ID from the database.

URL Example:

<https://kaz-recipes-app.onrender.com/recipe/67d91fecbba1fe9270420a06>

Success Response (200 OK):

```

{
  "message": "Recipe deleted successfully",
  "recipe": {
    "_id": "67d91fecbba1fe9270420a06",
    "title": "Chicken Curry",
    "ingredients": [
      "500g chicken pieces",
      "2 tbsp sesame oil",
      "2 onions, finely chopped",
      "3 tomatoes, finely chopped",
      "2 tsp ginger-garlic paste",
      "1 tbsp coriander powder",
      "1 tsp turmeric powder",

```

```

    "1 tsp red chili powder",
    "1 tsp fennel seeds",
    "1 tsp black peppercorns",
    "1 cinnamon stick",
    "2 cloves",
    "1 cardamom pod",
    "A few curry leaves",
    "Salt to taste",
    "Fresh coriander leaves, for garnish"
  ],
  "instructions": "Heat oil in a pan, add fennel seeds, peppercorns, cinnamon, cloves, cardamom, and curry leaves. Sauté onions until golden, then add ginger-garlic paste. Add tomatoes and cook until soft. Add turmeric, chili, and coriander powders. Add chicken pieces and cook until tender. Season with salt. Garnish with fresh coriander leaves. Serve hot with rice or parathas.",
  "cookingTime": 45,
  "__v": 0
}

```

Error Responses:

- **404 Not Found:**

```

{
  "message": "Recipe not found"
}

```
- **500 Internal Server Error:**

```

{
  "message": "Error message details"
}

```