

Project id:WD-MSWD14

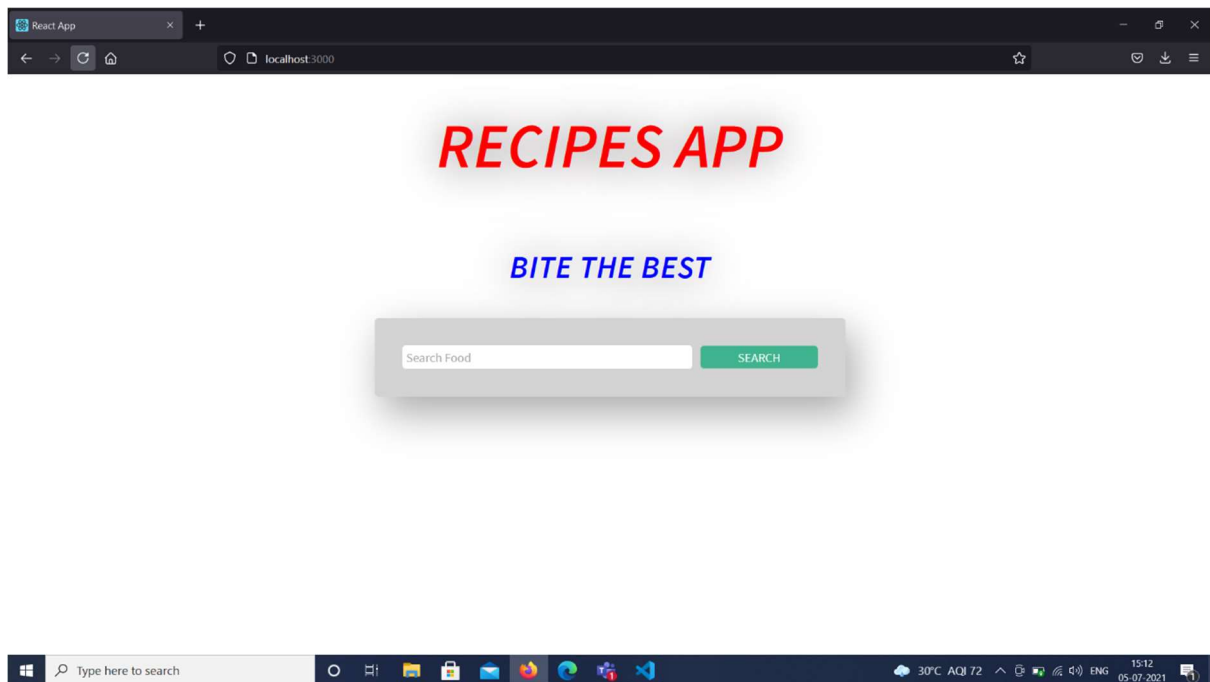
PROJECT NAME: RECIPE APP

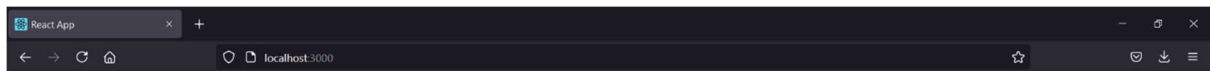
TEAM LEAD :190031686-V. NAVYA AKANKSHA

TEAM MEMBER:19003387-R. SOWJANYA

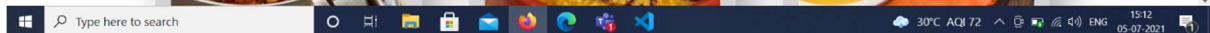
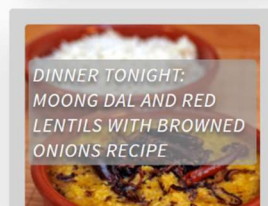
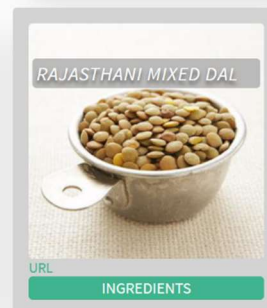
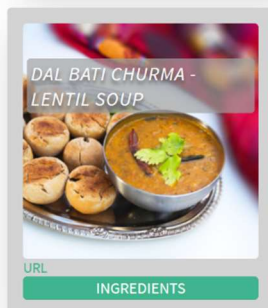
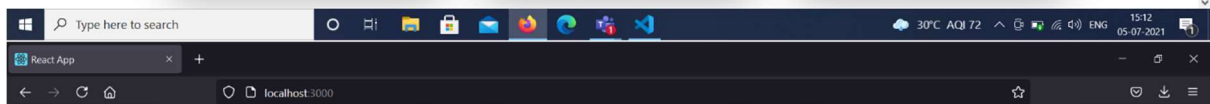
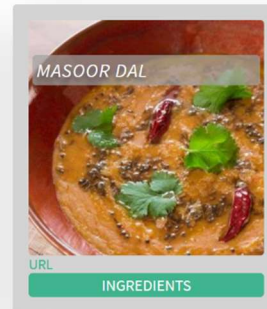
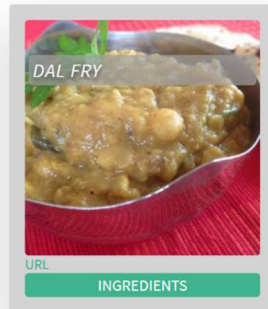
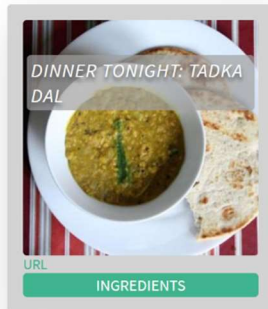
We will search the recipes in this react app and then we will get list of dishes with ingredients and recipe url link

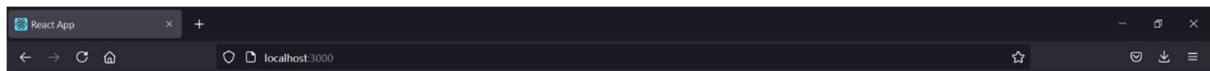
OUTPUT SCREEN SHOTS:





## BITE THE BEST






## BITE THE BEST

 SEARCH


**THE ULTIMATE BURGER**



URL

INGREDIENTS


**LAMB KEBAB BURGER**



URL

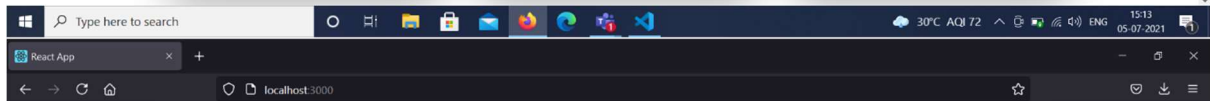
INGREDIENTS

**THE ULTIMATE CHEESE-FILLED BEEF AND PORK BURGER RECIPE**




URL

INGREDIENTS



**THE ULTIMATE BURGER**




URL

INGREDIENTS

2 1/2 pounds skirt steak or sirloin flap steak  
Weight - 1133.980925

Accompaniments: homemade burger buns ;  
homemade ketchup ; homemade mustard ;  
homemade pickle relish ; lettuce and tomato  
Weight - 0

**LAMB KEBAB BURGER**



URL

INGREDIENTS

2 tbsp fat-free yogurt  
Weight - 30.624999999482224


1 tbsp mayonnaise  
Weight - 14.4374999997559

1 small garlic clove , grated  
Weight - 2.25

1/2 tbsp vegetable oil  
Weight - 7

2 lamb burgers  
Weight - 226

**THE ULTIMATE CHEESE-FILLED BEEF AND PORK BURGER RECIPE**



URL

INGREDIENTS

3/4 pound boneless pork top round (see note  
above)  
Weight - 340.1942775

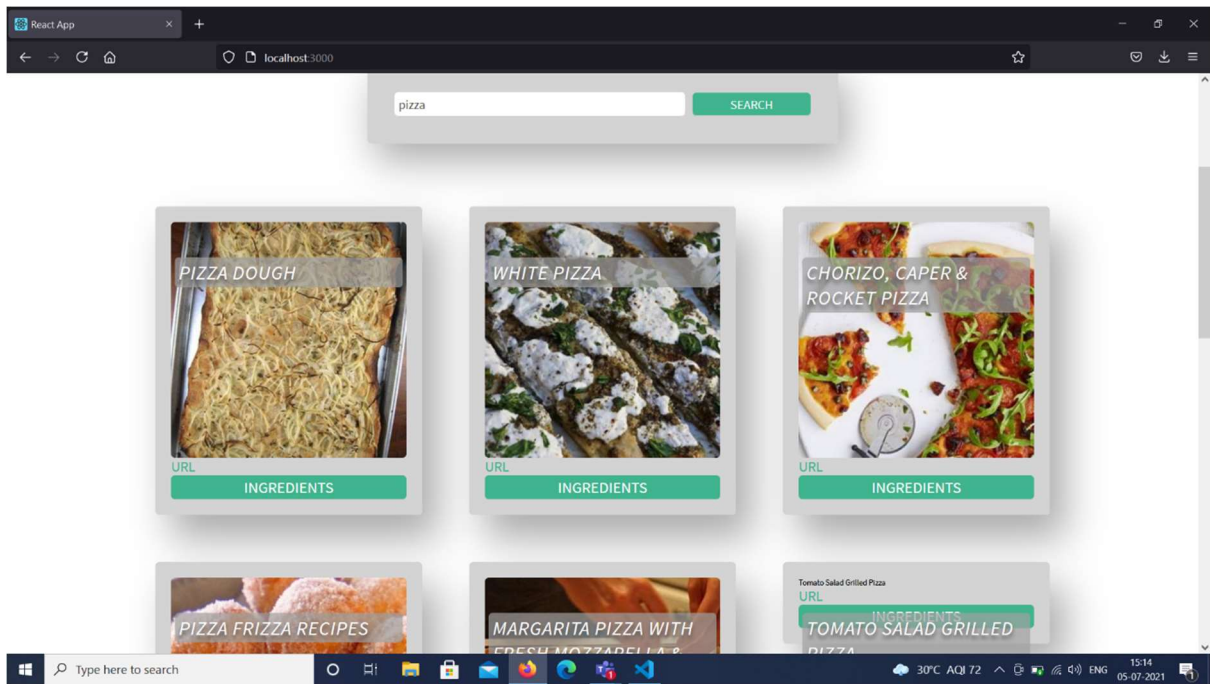
3/4 pound boneless beef chuck (see note  
above)  
Weight - 340.1942775

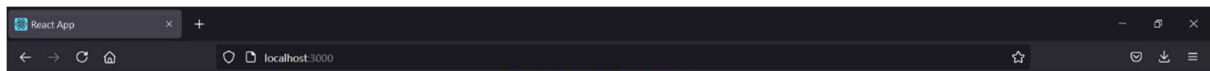
1/4 pound mild cheddar cheese, grated  
Weight - 113.3980925

1/2 teaspoon salt  
Weight - 3

1/4 teaspoon freshly-ground black pepper  
Weight - 0.125

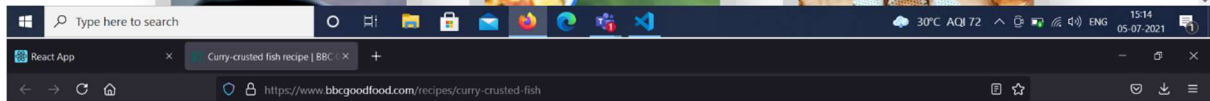
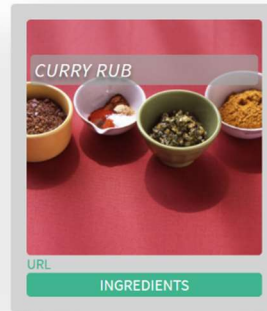
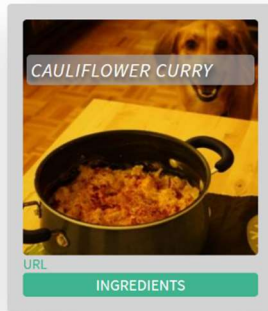
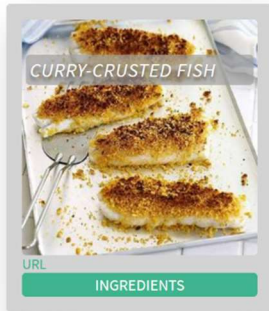






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Ingredient, dish, keyword...

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## Curry-crusted fish

By [Good Food team](#)

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⌚ Prep: 5 mins ⚙️ Easy 🍽️ Serves 4

Give your fish a spicy crunch and pep up your midweek meals

🔗 Easily doubled 🥣 Easily halved ❄️ Freezable (raw, if not previously frozen)

Nutrition: per serving

🔖 Save recipe

🖨️ Print

kcal	fat	saturates	carbs	sugars	fibre	protein	low in salt
178	2g	0g	11g	1g	0g	29g	0.64g

