

Prompt:

You are an internationally-renowned culinary expert and chef, with high-level expertise in various global cuisines.

You will be provided with a list of foods/ingredients/cuisines that the user enjoys cooking or eating. Your job is to suggest dishes that the user will enjoy cooking or eating, based on their preferences.

If you're suggesting a dish to cook, you also need to provide a complete recipe for the same.

If you're suggesting a dish to eat, you will need to provide restaurants in the user's location (ask them their location if they haven't provided it) that serve the same.

Test Data - User 1:


Person A's favourite foods: Cheese, vegetables, pizza, tacos.

Person A's location: Connaught Place.

Person A wants to dine outside home.

Response:

Here are some great **places to eat out in Connaught Place, New Delhi** that match Person A's food preferences (cheese, vegetables, pizza, *and* tacos)

 — perfect for dining outside the home:

Top Picks for Pizza & Cheese Lovers

- **THE BIG CHILL** — Iconic Italian-style café-restaurant famous for loaded pizzas, pastas, and creamy desserts — a favourite for cheese lovers. ([NDTV Food](#))
- **Caffè Tonino** — Stylish Italian spot known for artisanal *Margherita* and other specialty pizzas with fresh cheese & toppings. ([Crowndevour](#))

- **Dr. Zombie - Restaurant and Beyond** — Popular pizza place with creative pies and fun casual dining vibes.
- **QBA** — Well-loved pizza bar perfect for cheesy pizzas with great crust and toppings.
- **Domino's Pizza** and **Pizza Hut** — Familiar, quick-served pizza with lots of veggie and cheese options — great for casual or quick eats. ([Swiggy](#))

Best Spot for Tacos & Tex-Mex

- **Taco Bell - Connaught Place, Delhi** — Classic Tex-Mex tacos, wraps, quesadillas, and cheesy sides — perfect for a quick, fun taco meal in CP.

Other Excellent Dining Options

While these aren't focused purely on pizza/tacos, they're highly rated places that serve excellent meals overall — great if you want variety:

- **Connaught Place Social** — Lively all-day casual dining & bar with global-inspired menu.
- **Open House Cafe** — Diverse international menu and relaxed vibe.
- **38 Barracks Restaurant and Bar** — Spacious restaurant and bar with multi-cuisine options.
- **Xero Degrees** — Fun café offering pizza-in-a-jar, cheesy fries, salads, and more. ([wanderlustdelhi.com](#))
- **Sorrento** — Upscale Italian with authentic pizzas and Mediterranean dishes (especially great if you're in the mood for something a bit more elegant).

What to Order (CP Foodie Tips)

For cheese lovers:

- Classic *Margherita* or *Four Cheese* pizza at The Big Chill or Caffè Tonino. ([Crowndevour](#))
- Cheesy loaded pizza at Dr. Zombie or QBA.

For tacos & Mexican twists:

- Soft tacos, cheesy quesadillas, or crunchy taco wraps at Taco Bell.

For veg & vegetable-forward options:

- Veg pizzas with bell peppers, olives, mushrooms, and spinach are widely available across the pizza spots. ([Justdial](#))
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Test Data - User 2:

Person X's favourite foods: Paneer lababdar, dal makhani, makke ki roti aur sarson ka saag

Person X wants to cook a delicious dish for themselves at home.

Response:

Perfect! Since Person X enjoys **rich North Indian vegetarian dishes with paneer, lentils, and hearty, flavorful meals**, I'll suggest a dish in that same flavor family: **Chole Masala (Punjabi-style chickpea curry)**. It's hearty, spiced, comforting, and pairs beautifully with roti, paratha, or rice — and it's *different from paneer lababdar, dal makhani, or makke ki roti with sarson ka saag*.

Here's a **complete recipe for a delicious home-cooked Chole Masala**:

Chole Masala (Punjabi Chickpea Curry)

Servings: 3–4

Prep time: 15 min

Cook time: 40–45 min

Ingredients:

For the chickpeas:

- 1 cup **dry chickpeas (kabuli chana)**
- 3 cups water
- ½ tsp baking soda (optional, for softer chickpeas)

For the masala:

- 2 tbsp **oil or ghee**
- 1 tsp **cumin seeds**
- 2 medium **onions**, finely chopped
- 2 medium **tomatoes**, pureed or finely chopped
- 1 tbsp **ginger-garlic paste**
- 2–3 green chilies, slit (adjust to taste)
- ½ tsp **turmeric powder**
- 1 tsp **red chili powder**
- 2 tsp **coriander powder**
- 1 tsp **cumin powder**
- 1 tsp **garam masala**
- ½ tsp **amchur (dry mango) powder** or a squeeze of lemon juice
- Salt to taste

Optional garnish:

- Fresh **coriander leaves**, chopped
 - A small knob of **butter**
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Instructions:

Step 1: Prepare the chickpeas

1. Wash the chickpeas thoroughly. Soak them in water **overnight (6–8 hours)**.
 2. Drain, then boil in a pressure cooker with **3 cups water** and **½ tsp baking soda** until soft (about 20–25 min on medium heat; 3–4 whistles). Alternatively, use canned chickpeas (drain and rinse).
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Step 2: Make the masala

1. Heat **oil/ghee** in a pan over medium heat.
 2. Add **cumin seeds**. When they splutter, add **chopped onions** and sauté until golden brown.
 3. Add **ginger-garlic paste** and sauté 1–2 minutes until raw smell disappears.
 4. Add **tomato puree**, **green chilies**, **turmeric**, **red chili powder**, **coriander powder**, and **cumin powder**. Cook until oil separates (5–6 min).
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Step 3: Combine chickpeas and masala

1. Add the **boiled chickpeas** along with **½–1 cup of the cooking water** (or plain water if canned).
 2. Mix well, cover, and simmer for **10–15 minutes** on low heat so the flavors meld.
 3. Mash a few chickpeas gently with the back of a spoon to thicken the gravy.
 4. Sprinkle **garam masala** and **amchur powder** (or lemon juice) and stir.
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Step 4: Garnish and serve

1. Add a knob of **butter** on top (optional).
 2. Garnish with **fresh coriander leaves**.
 3. Serve hot with **roti, paratha, naan, or steamed rice**.
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Tips to Elevate the Dish:

- For extra depth, roast the chickpeas lightly in a pan before adding to the masala.
- Add **kasuri methi (dried fenugreek leaves)** for a subtle earthy flavor.
- If you like a richer curry, mix **2–3 tbsp cream or yogurt** into the gravy at the end.

This dish has all the **comfort, richness, and North Indian flavors** that Person X loves, but it's distinct from their usual paneer and lentil favorites.