{

"nodes": [

{

"parameters": {

"options": {}

},

"type": "@n8n/n8n-nodes-langchain.chatTrigger",

"typeVersion": 1.1,

"position": [

-380,

-100

],

"id": "8abf1b6e-386d-4589-ba75-274cb359f610",

"name": "When chat message received",

"webhookId": "466967c8-a424-45b2-8aff-4fd1b4c4d2af"

},

{

"parameters": {

"hasOutputParser": true,

"options": {

"systemMessage": "{\n \"title\": \"Paneer Tikka Masala\",\n \"description\": \"A rich and flavorful North Indian curry made with marinated, grilled paneer cubes simmered in a creamy spiced tomato gravy. Perfect with naan or basmati rice.\",\n \"ingredients\": \"Paneer Tikka Ingredients: 400 grams paneer (cottage cheese), 1/2 cup thick yogurt, 1 tbsp ginger-garlic paste, 1 tsp red chili powder, 1 tsp turmeric, 1 tsp garam masala, 1 tsp chaat masala (optional), 1 tbsp lemon juice, 1 tbsp mustard or vegetable oil, salt to taste, 1 small capsicum (cubed, optional), 1 small onion (cubed, optional). Masala Gravy Ingredients: 2 tbsp oil or ghee, 1 tbsp butter, 2 large onions (finely chopped), 2 large tomatoes (pureed), 1 tbsp ginger-garlic paste, 1 tsp cumin seeds, 1 tsp coriander powder, 1 tsp red chili powder, 1/2 tsp turmeric powder, 1 tsp garam masala, 1/2 cup cream, 1/2 cup water, salt to taste, fresh coriander for garnish.\",\n \"instructions\": \"1. Marinate the paneer with yogurt, spices, lemon juice, and oil. Add capsicum and onion, mix well, and refrigerate for 1–3 hours. 2. Grill or bake the marinated paneer and veggies at 200°C for 15–20 mins until charred. 3. In a pan, heat oil and butter. Add cumin, sauté onions till golden, then add ginger-garlic paste. 4. Add tomato puree and cook till oil separates. Add powdered spices, salt, and water; simmer for 5 mins. Stir in cream. 5. Add grilled paneer tikka to the gravy, simmer 5 more mins, sprinkle garam masala, and gently mix. 6. Garnish with coriander and serve hot with naan or rice.\",\n \"tips\": \"Use the dhungar method for a smoky flavor. Adjust cream to make the gravy richer or lighter. Swap paneer with tofu for a vegan twist. Grill with minimal oil for a healthier option.\"\n}\n"

}

},

"type": "@n8n/n8n-nodes-langchain.agent",

"typeVersion": 2,

"position": [

-160,

-100

],

"id": "bd20ee01-0fad-4414-995d-a60df9a4d1a7",

"name": "AI Agent"

},

{

"parameters": {

"model": {

"\_\_rl": true,

"mode": "list",

"value": "gpt-4.1-mini"

},

"options": {}

},

"type": "@n8n/n8n-nodes-langchain.lmChatOpenAi",

"typeVersion": 1.2,

"position": [

-180,

120

],

"id": "ca326c98-cbe5-4457-abd1-9d4e308c5a74",

"name": "OpenAI Chat Model",

"credentials": {

"openAiApi": {

"id": "u2ROBS2mar8rg5SD",

"name": "n8n free OpenAI API credits"

}

}

},

{

"parameters": {

"jsonSchemaExample": "{\n \"title\": \"Paneer Tikka Masala\",\n \"description\": \"A rich and flavorful North Indian curry made with marinated, grilled paneer cubes simmered in a creamy spiced tomato gravy. Perfect with naan or basmati rice.\",\n \"ingredients\": \"Paneer Tikka Ingredients: 400 grams paneer (cottage cheese), 1/2 cup thick yogurt, 1 tbsp ginger-garlic paste, 1 tsp red chili powder, 1 tsp turmeric, 1 tsp garam masala, 1 tsp chaat masala (optional), 1 tbsp lemon juice, 1 tbsp mustard or vegetable oil, salt to taste, 1 small capsicum (cubed, optional), 1 small onion (cubed, optional). Masala Gravy Ingredients: 2 tbsp oil or ghee, 1 tbsp butter, 2 large onions (finely chopped), 2 large tomatoes (pureed), 1 tbsp ginger-garlic paste, 1 tsp cumin seeds, 1 tsp coriander powder, 1 tsp red chili powder, 1/2 tsp turmeric powder, 1 tsp garam masala, 1/2 cup cream, 1/2 cup water, salt to taste, fresh coriander for garnish.\",\n \"instructions\": \"1. Marinate the paneer with yogurt, spices, lemon juice, and oil. Add capsicum and onion, mix well, and refrigerate for 1–3 hours. 2. Grill or bake the marinated paneer and veggies at 200°C for 15–20 mins until charred. 3. In a pan, heat oil and butter. Add cumin, sauté onions till golden, then add ginger-garlic paste. 4. Add tomato puree and cook till oil separates. Add powdered spices, salt, and water; simmer for 5 mins. Stir in cream. 5. Add grilled paneer tikka to the gravy, simmer 5 more mins, sprinkle garam masala, and gently mix. 6. Garnish with coriander and serve hot with naan or rice.\",\n \"tips\": \"Use the dhungar method for a smoky flavor. Adjust cream to make the gravy richer or lighter. Swap paneer with tofu for a vegan twist. Grill with minimal oil for a healthier option.\"\n}\n"

},

"type": "@n8n/n8n-nodes-langchain.outputParserStructured",

"typeVersion": 1.3,

"position": [

0,

120

],

"id": "f6b908a7-35de-4ad3-ab02-2e92cd789d0c",

"name": "Structured Output Parser"

},

{

"parameters": {

"operation": "create",

"base": {

"\_\_rl": true,

"value": "appf3DgtbhztO82Oc",

"mode": "list",

"cachedResultName": "Recipe",

"cachedResultUrl": "https://airtable.com/appf3DgtbhztO82Oc"

},

"table": {

"\_\_rl": true,

"value": "tblfQMQygrHIF6t3b",

"mode": "list",

"cachedResultName": "Table 1",

"cachedResultUrl": "https://airtable.com/appf3DgtbhztO82Oc/tblfQMQygrHIF6t3b"

},

"columns": {

"mappingMode": "defineBelow",

"value": {

"Recipe": "={{ $json.output.title }}",

"Instructions": "={{ $json.output.instructions }}",

"Ingridients": "={{ $json.output.ingredients }}",

"Description": "={{ $json.output.description }}",

"Tips": "={{ $json.output.tips }}"

},

"matchingColumns": [],

"schema": [

{

"id": "Recipe",

"displayName": "Recipe",

"required": false,

"defaultMatch": false,

"canBeUsedToMatch": true,

"display": true,

"type": "string",

"readOnly": false,

"removed": false

},

{

"id": "Description",

"displayName": "Description",

"required": false,

"defaultMatch": false,

"canBeUsedToMatch": true,

"display": true,

"type": "string",

"readOnly": false,

"removed": false

},

{

"id": "Ingridients",

"displayName": "Ingridients",

"required": false,

"defaultMatch": false,

"canBeUsedToMatch": true,

"display": true,

"type": "string",

"readOnly": false,

"removed": false

},

{

"id": "Instructions",

"displayName": "Instructions",

"required": false,

"defaultMatch": false,

"canBeUsedToMatch": true,

"display": true,

"type": "string",

"readOnly": false,

"removed": false

},

{

"id": "Tips",

"displayName": "Tips",

"required": false,

"defaultMatch": false,

"canBeUsedToMatch": true,

"display": true,

"type": "string",

"readOnly": false,

"removed": false

}

],

"attemptToConvertTypes": false,

"convertFieldsToString": false

},

"options": {}

},

"type": "n8n-nodes-base.airtable",

"typeVersion": 2.1,

"position": [

200,

-100

],

"id": "7d1f8138-ee8d-4601-8e2a-73b4093eb352",

"name": "Create a record",

"credentials": {

"airtableTokenApi": {

"id": "up1M1yjwxTKGsw0y",

"name": "Airtable Personal Access Token account"

}

}

}

],

"connections": {

"When chat message received": {

"main": [

[

{

"node": "AI Agent",

"type": "main",

"index": 0

}

]

]

},

"AI Agent": {

"main": [

[

{

"node": "Create a record",

"type": "main",

"index": 0

}

]

]

},

"OpenAI Chat Model": {

"ai\_languageModel": [

[

{

"node": "AI Agent",

"type": "ai\_languageModel",

"index": 0

}

]

]

},

"Structured Output Parser": {

"ai\_outputParser": [

[

{

"node": "AI Agent",

"type": "ai\_outputParser",

"index": 0

}

]

]

}

},

"pinData": {},

"meta": {

"templateCredsSetupCompleted": true,

"instanceId": "3442d5e08a0755ea15827e82c4b9382fcf2f815de5f2ae40ea143b4b90ddfecb"

}

}