**ExpressJS API Specs**

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| --- | --- | --- |
| Version | Name | Description |
| 0.1 | Robert Chin | Initial Document Creation / Documented ExpressJS API |

1. **Auth / auth.js (localhost:5000/api/auth/)**
2. **(Public) HTTP POST**

**Description: POST user/password to get Token**

* 1. **Headers**
     1. Content-Type: application/json
  2. **Mandatory Parameters in JSON Body**
     1. Email
     2. Password
  3. **Sample JSON Body**

{

"email": "robert.d.chin@gmail.com",

"password": "password"

}

* 1. **Sample JSON Response**

{

"token": "eyJhbGciOiJIUzI1NiIsInR5cCI6IkpXVCJ9.eyJ1c2VyIjp7ImlkIjoiNWRhMGRkMDUxODg4NjE5MTFlYWIwOGE2In0sImlhdCI6MTU3MjcxNTExMCwiZXhwIjoxNTcyNzE4NzEwfQ.43HJTrcBYDomHmhQwAWf3ye8RcQePfXsAYNGJDelxsE"

}

1. **Ingredients / ingredients.js (localhost:5000/api/ingredients/)**
2. **(Private) HTTP GET**

**Description: Get ALL ingredients from Database**

1. **Headers**
   * 1. **(Required)** x-auth-token: <<Token from Section I>>
2. **Sample JSON Response**

[

{

"\_id": "5dae71181f6efe4ed8d83fff",

"name": "zucchini",

"spoon\_id": 11477,

"\_\_v": 0

}, {

"\_id": "5db8c2d70e8cfb343835a45f",

"name": "yuca",

"spoon\_id": 11134,

"\_\_v": 0

}

]

1. **(Private) HTTP GET**

**Description: Get specific ingredient from Database by id (localhost:5000/api/ingredients/:<<##>>**

1. **Headers**
   * 1. **(Required)** x-auth-token: <<Token from Section I>>
   1. **Example HTTP Get**

localhost:5000/api/ingredients/5db8c2d70e8cfb343835a45f

* 1. **Sample JSON Response**

{ "\_id": "5db8c2d70e8cfb343835a45f",

"name": "yuca",

"spoon\_id": 11134,

"\_\_v": 0

}

1. **<<NOTE: Mrunal is currently working this>> Profile / profile.js (localhost:5000/profile/)**
2. **(Private) HTTP GET (localhost:5000/profile/me)**

**Description: GET user profile**

* 1. TBD

1. **(Private) HTTP POST**

**Description: POST new user profile / Create user profile**

* 1. TBD

1. **Recipes / recipes.js (localhost:5000/api/recipes/)**
2. **(Public) HTTP GET**

**Description: GET recipes from Database**

* 1. (OPTIONAL) Paging
     1. localhost:5000/api/recipes?pageNo=<<#>>

Example: localhost:5000/api/recipes?pageNo=2

* 1. (OPTIONAL) Sizing
     1. localhost:5000/api/recipes?size=<<#>>

Example: localhost:5000/api/recipes?size=2

* 1. (OPTIONAL) Dietary Filter
     1. localhost:5000/api/recipes?glutenFree=<<Boolean>>

Example: localhost:5000/api/recipes?glutenFree=true

NOTE: To combine headers (&)

Example: localhost:5000/api/recipes?size=2**&**glutenFree=true

* 1. Sample HTTP Get / JSON Response

localhost:5000/api/recipes?size=1&glutenFree=true

[ {

"instructions": [

"Whisk together the sauce ingredients and set aside",

"Break the cauliflower into florets and put in a food processor",

" Pulse several times until the little bits are about the size of rice",

" Set aside",

"Heat the sesame oil in a wok (or saute pan) over medium heat",

" Add the mushrooms, onion and garlic",

" Stir and cook for a few minutes, then cover for a few minutes, then stir and cook until the mushrooms are tender and the onion is soft and translucent",

" Stir in the carrots and peas and saute for a few minutes longer, then add the cauliflower",

" and stir to mix",

" Cook a couple minutes longer, until the cauliflower is crisp tender",

"Push the veggies aside and add the eggs to the empty side of the wok",

" Scramble the eggs, then stir to incorporate them into the veggie mixture",

" Stir in the shrimp",

" Pour the sauce over top and stir to mix",

" Cook for a minute or two longer until the cauliflower \"rice\" is nice and tender and the shrimp is warm",

"Remove from heat and sprinkle with green onion and cashews",

" Enjoy!"

],

"tags": [

"lunch",

"main course",

"main dish",

"dinner",

"gluten free",

"dairy free"

],

"\_id": "5dae6bc21dba833088b3df4f",

"title": "Cashew Shrimp Cauli-Fried Rice",

"spoon\_id": 843174,

"vegetarian": false,

"vegan": false,

"glutenFree": true,

"dairyFree": true,

"ketogenic": false,

"preparationMinutes": 15,

"readyInMinutes": 30,

"servings": 4,

"sourceUrl": "http://www.sumptuousspoonfuls.com/cashew-shrimp-cauli-fried-rice/",

"imageUrl": "https://spoonacular.com/recipeImages/843174-556x370.jpg",

"ingredients": [

{

"\_id": "5dae6bc21dba833088b3df5e",

"ingredient\_id": "5dae6ba67217d750440a4b80",

"name": "brown sugar",

"spoon\_id": 19334,

"quantity": 1,

"unit": "teaspoon"

},

{

"\_id": "5dae6bc21dba833088b3df5d",

"ingredient\_id": "5dae6ba67217d750440a4b82",

"name": "carrots",

"spoon\_id": 11124,

"quantity": 1,

"unit": "large"

},

{

"\_id": "5dae6bc21dba833088b3df5c",

"ingredient\_id": "5dae6bc21dba833088b3df49",

"name": "cauliflower",

"spoon\_id": 11135,

"quantity": 0.5,

"unit": "head"

},

{

"\_id": "5dae6bc21dba833088b3df5b",

"ingredient\_id": "5dae6ba67217d750440a4b85",

"name": "eggs",

"spoon\_id": 1123,

"quantity": 2,

"unit": ""

},

{

"\_id": "5dae6bc21dba833088b3df5a",

"ingredient\_id": "5dae6ba67217d750440a4b81",

"name": "button mushrooms",

"spoon\_id": 11260,

"quantity": 6,

"unit": "oz"

},

{

"\_id": "5dae6bc21dba833088b3df59",

"ingredient\_id": "5dae6bc11dba833088b3df27",

"name": "garlic",

"spoon\_id": 11215,

"quantity": 4,

"unit": "cloves"

},

{

"\_id": "5dae6bc21dba833088b3df58",

"ingredient\_id": "5dae6ba77217d750440a4b87",

"name": "fresh ginger",

"spoon\_id": 11216,

"quantity": 0.5,

"unit": "teaspoon"

},

{

"\_id": "5dae6bc21dba833088b3df57",

"ingredient\_id": "5dae6bc21dba833088b3df4a",

"name": "green onion",

"spoon\_id": 11291,

"quantity": 1,

"unit": ""

},

{

"\_id": "5dae6bc21dba833088b3df56",

"ingredient\_id": "5dae6bc11dba833088b3df2f",

"name": "onion",

"spoon\_id": 11282,

"quantity": 0.5,

"unit": "cup"

},

{

"\_id": "5dae6bc21dba833088b3df55",

"ingredient\_id": "5dae6bc21dba833088b3df4b",

"name": "peas",

"spoon\_id": 11304,

"quantity": 0.3333333333333333,

"unit": "cup"

},

{

"\_id": "5dae6bc21dba833088b3df54",

"ingredient\_id": "5dae6bc21dba833088b3df4c",

"name": "red pepper flakes",

"spoon\_id": 1032009,

"quantity": 1,

"unit": "pinch"

},

{

"\_id": "5dae6bc21dba833088b3df53",

"ingredient\_id": "5dae6bc21dba833088b3df4d",

"name": "roasted pork",

"spoon\_id": 10010225,

"quantity": 2,

"unit": "Tablespoons"

},

{

"\_id": "5dae6bc21dba833088b3df52",

"ingredient\_id": "5dae6ba77217d750440a4b8f",

"name": "sesame oil",

"spoon\_id": 4058,

"quantity": 0.5,

"unit": "Tablespoon"

},

{

"\_id": "5dae6bc21dba833088b3df51",

"ingredient\_id": "5dae6bc21dba833088b3df4e",

"name": "shrimp",

"spoon\_id": 15152,

"quantity": 8,

"unit": "oz"

},

{

"\_id": "5dae6bc21dba833088b3df50",

"ingredient\_id": "5dae6ba77217d750440a4b90",

"name": "soy sauce",

"spoon\_id": 16124,

"quantity": 2,

"unit": "Tablespoons"

}

],

"\_\_v": 0

}

]

1. **(Public) HTTP GET**

**Description: GET recipe from Database (by ID #)**

* 1. (OPTIONAL) Get Recipe by ID #
     1. localhost:5000/api/recipes/:<<ID#>>
  2. Sample HTTP Get

localhost:5000/api/recipes/5dae6bc41dba833088b3df95

* 1. Sample JSON Response

{ "instructions": [

"InstructionsIn a food processor or blender, combine the tahini, greek yogurt, zest + juice of 2 lemons and the olive oil until smooth and combined",

" If needed thin with just a little water",

" Add the basil + a pinch of salt and pepper and the crushed red pepper flakes to the blender or food processor and pulse once more to combine",

"In a medium bowl, gently combine the drained tuna with the olives and sun-dried tomatoes",

"Cut the loaf of ciabatta in half lengthwise and then generously spread both halves with the basil tahini yogurt sauce",

" Now spread the tuna mixture over the bottom half of the ciabatta",

" Layer the following ingredients in a single layer: avocado, cucumber, hard boiled eggs, cabbage and arugula",

" Crumble the feta over the arugula and season with pepper",

" Add the top half of the ciabatta and gently push down on the sandwich to help it stick together",

"From here, you can either wrap the sandwich in plastic wrap and place in the fridge for up to 1 day OR you can serve",

"To serve, slice into 4 equal sandwiches and EAT!"

],

"tags": [

"lunch",

"main course",

"main dish",

"dinner",

"pescatarian"

],

"\_id": "5dae6bc41dba833088b3df95",

"title": "Tuscan Tuna Sandwich",

"spoon\_id": 728738,

"vegetarian": false,

"vegan": false,

"glutenFree": false,

"dairyFree": false,

"ketogenic": false,

"preparationMinutes": 20,

"readyInMinutes": 20,

"servings": 4,

"sourceUrl": "http://www.halfbakedharvest.com/tuscan-tuna-sandwich/",

"imageUrl": "https://spoonacular.com/recipeImages/728738-556x370.jpg",

"ingredients": [

{

"\_id": "5dae6bc41dba833088b3dfa6",

"ingredient\_id": "5dae6bc41dba833088b3df88",

"name": "arugula",

"spoon\_id": 11959,

"quantity": 2,

"unit": "cups"

},

{

"\_id": "5dae6bc41dba833088b3dfa5",

"ingredient\_id": "5dae6bc41dba833088b3df89",

"name": "avocado",

"spoon\_id": 9037,

"quantity": 1,

"unit": ""

},

{

"\_id": "5dae6bc41dba833088b3dfa4",

"ingredient\_id": "5dae6bc41dba833088b3df8a",

"name": "ciabatta bread",

"spoon\_id": 93655,

"quantity": 1,

"unit": "loaf"

},

{

"\_id": "5dae6bc41dba833088b3dfa3",

"ingredient\_id": "5dae6bc41dba833088b3df8b",

"name": "cucumbers",

"spoon\_id": 11206,

"quantity": 2,

"unit": ""

},

{

"\_id": "5dae6bc41dba833088b3dfa2",

"ingredient\_id": "5dae6ba67217d750440a4b85",

"name": "eggs",

"spoon\_id": 1123,

"quantity": 4,

"unit": ""

},

{

"\_id": "5dae6bc41dba833088b3dfa1",

"ingredient\_id": "5dae6bc41dba833088b3df8c",

"name": "feta cheese",

"spoon\_id": 1019,

"quantity": 4,

"unit": "ounces"

},

{

"\_id": "5dae6bc41dba833088b3dfa0",

"ingredient\_id": "5dae6bc41dba833088b3df8d",

"name": "fresh basil",

"spoon\_id": 2044,

"quantity": 0.5,

"unit": "cup"

},

{

"\_id": "5dae6bc41dba833088b3df9f",

"ingredient\_id": "5dae6bc41dba833088b3df8e",

"name": "juice of lemon",

"spoon\_id": 9152,

"quantity": 2,

"unit": ""

},

{

"\_id": "5dae6bc41dba833088b3df9e",

"ingredient\_id": "5dae6bc41dba833088b3df8f",

"name": "kalamata olives",

"spoon\_id": 1009195,

"quantity": 0.25,

"unit": "cup"

},

{

"\_id": "5dae6bc41dba833088b3df9d",

"ingredient\_id": "5dae6bc41dba833088b3df90",

"name": "oil packed tuna",

"spoon\_id": 15119,

"quantity": 10,

"unit": "ounce"

},

{

"\_id": "5dae6bc41dba833088b3df9c",

"ingredient\_id": "5dae6bc11dba833088b3df2e",

"name": "olive oil",

"spoon\_id": 4053,

"quantity": 2,

"unit": "tablespoons"

},

{

"\_id": "5dae6bc41dba833088b3df9b",

"ingredient\_id": "5dae6bc41dba833088b3df91",

"name": "plain greek yogurt",

"spoon\_id": 1001256,

"quantity": 0.25,

"unit": "cup"

},

{

"\_id": "5dae6bc41dba833088b3df9a",

"ingredient\_id": "5dae6bc41dba833088b3df92",

"name": "purple cabbage",

"spoon\_id": 11112,

"quantity": 1,

"unit": "cup"

},

{

"\_id": "5dae6bc41dba833088b3df99",

"ingredient\_id": "5dae6bc21dba833088b3df4c",

"name": "red pepper flakes",

"spoon\_id": 1032009,

"quantity": 1,

"unit": "pinch"

},

{

"\_id": "5dae6bc41dba833088b3df98",

"ingredient\_id": "5dae6bc11dba833088b3df33",

"name": "salt",

"spoon\_id": 2047,

"quantity": 4,

"unit": "servings"

},

{

"\_id": "5dae6bc41dba833088b3df97",

"ingredient\_id": "5dae6bc41dba833088b3df93",

"name": "sun-dried tomatoes",

"spoon\_id": 11955,

"quantity": 2,

"unit": "tablespoons"

},

{

"\_id": "5dae6bc41dba833088b3df96",

"ingredient\_id": "5dae6bc41dba833088b3df94",

"name": "tahini",

"spoon\_id": 12698,

"quantity": 0.5,

"unit": "cup"

}

],

"\_\_v": 0

}

1. **(Public) HTTP POST**

**Description: POST recipes / Add new recipes into Database**

* + 1. <<TBD>>

1. **Users / users.js (localhost:5000/api/users)**
2. **(Public) HTTP POST**

**Description: POST / Create new user in database**

* 1. **Headers**
     1. Content-Type: application/json
  2. **Mandatory Parameters in JSON Body**
     1. Name
     2. Email
     3. Password
  3. **Sample JSON Body**

{

"name": "Robert Chin",

"email": "robert.d.chin@gmail.com",

"password": "password"

}