Contents

1. Wire Frame

a) Home Page

Cuisine Recipes

American Italian Chinese Indian Korean Thai French		Search

Show 10   ⇩

Food Image	Food Image	Food Image
Pasta	Pasta	Pasta

Cuisine Recipes
About Us   Term & Condition
Career   Privacy Policy
Blog
Recipes
Contact Us

b) Display error message if search box empty after clicking "Search"

Show error message when search empty
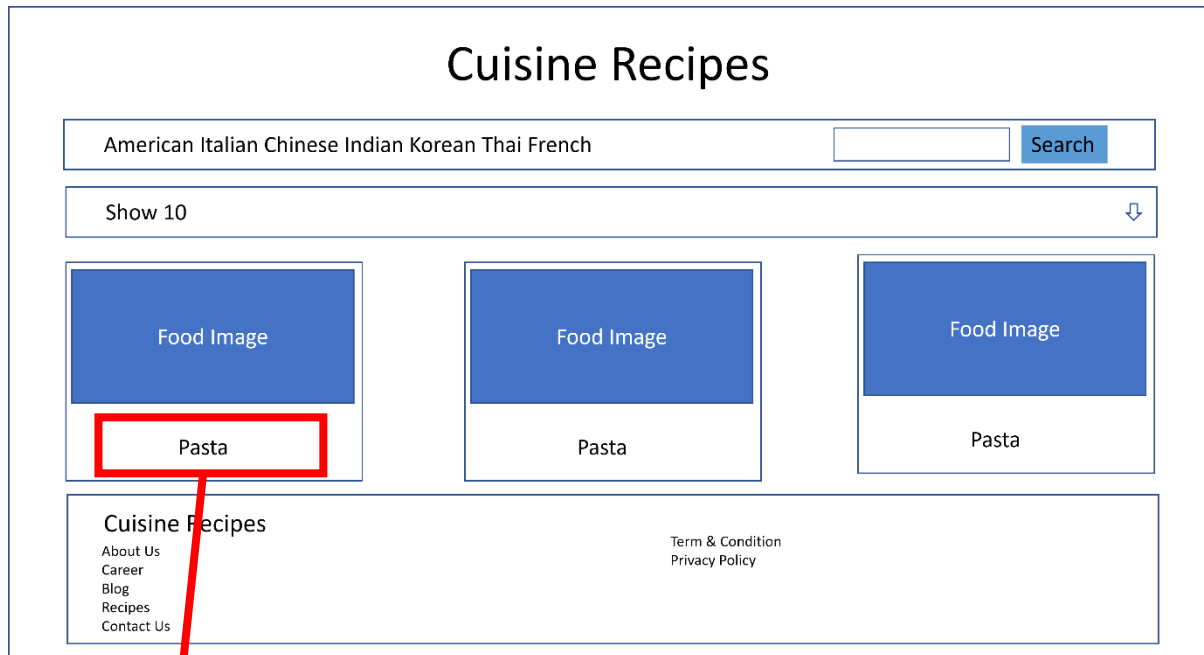
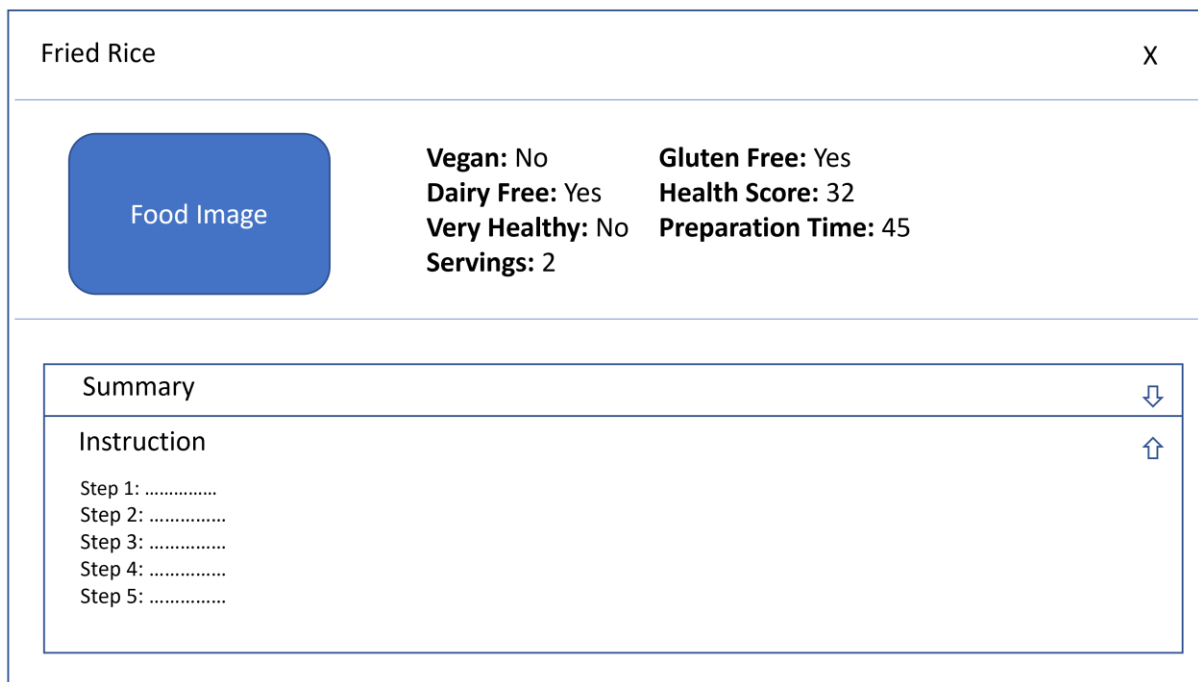| American Italian Chinese Indian Korean Thai French		Search

Message	X
Please enter food/cuisine name	
	Close

c) Recipes details in popup modal

Cuisine Recipes

American Italian Chinese Indian Korean Thai French		Search

Show 10 ⇩

Food Image	Food Image	Food Image
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Cuisine Recipes

About Us
Career
Blog
Recipes
Contact Us

Term & Condition
Privacy Policy

Popup modal box after click

Fried Rice   X

Food Image

Vegan: No   **Gluten Free:** Yes
Dairy Free: Yes   **Health Score:** 32
Very Healthy: No   **Preparation Time:** 45
Servings: 2

Summary ⇩

Instruction ⇧

Step 1: ……………
Step 2: ……………
Step 3: ……………
Step 4: ……………
Step 5: ……………

2. Flow chart
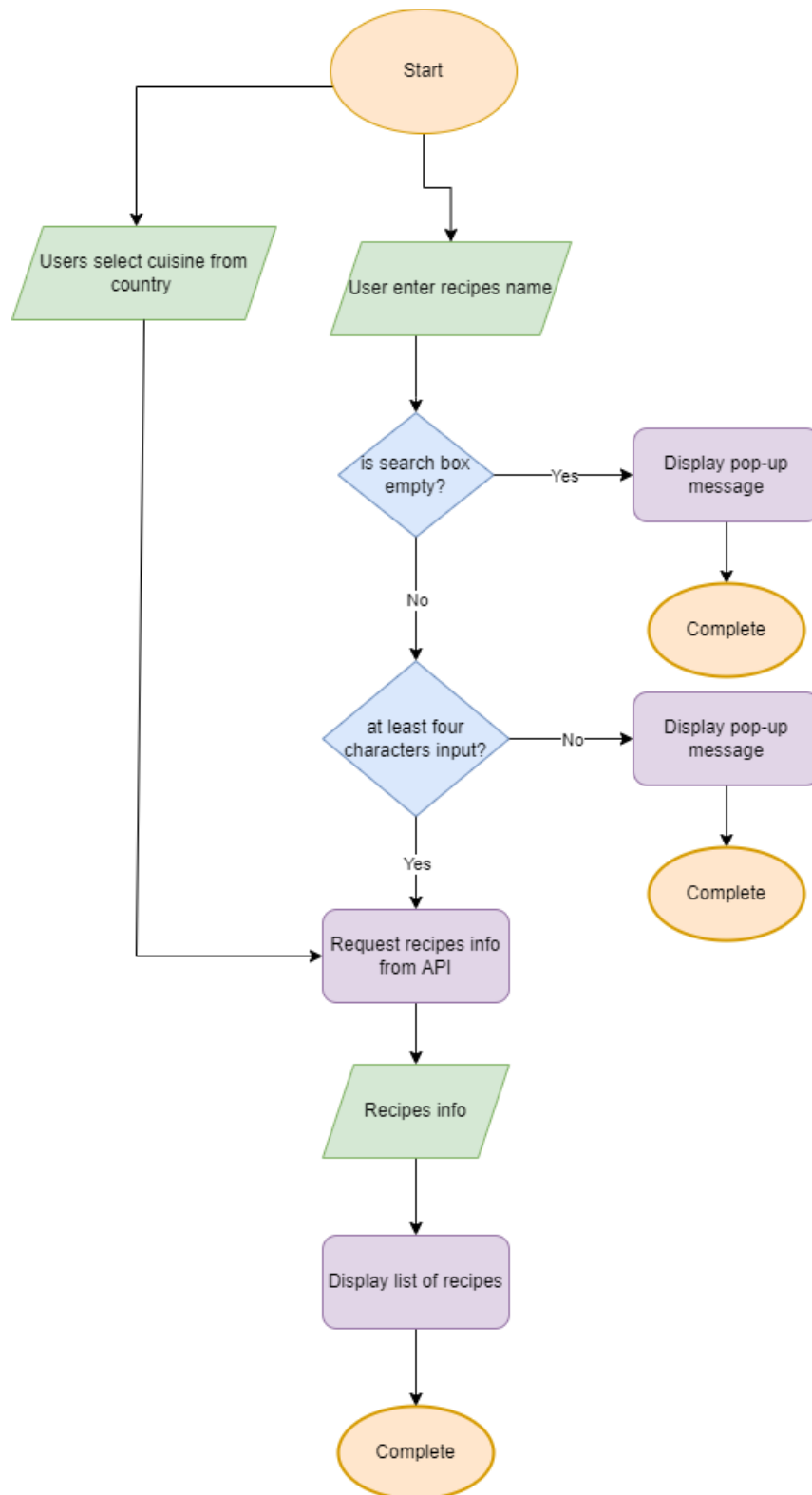
3. APIs

API Key: **e744ca9ae0e54982bcfa99ad445081d1**

a) Search Recipes

Parameters:

Name	Type	Description
apiKey	string	Received after signup
number	number	The number of expected results (between 1 and 100).
cuisine	string	The cuisine(s) of the recipes.

Method: GET

https://api.spoonacular.com/recipes/complexSearch?apiKey=apiKey&number=10&cuisine=India

```
Example:
{
   "results":[
      {
         "id":715769,
         "title":"Broccolini Quinoa Pilaf",
         "image":"https://spoonacular.com/recipeImages/715769-312x231.jpg",
         "imageType":"jpg"
      },
      {
         "id":715495,
         "title":"Turkey Tomato Cheese Pizza",
         "image":"https://spoonacular.com/recipeImages/715495-312x231.jpg",
         "imageType":"jpg"
      },
      {
         "id":715573,
         "title":"Simple Skillet Lasagna",
         "image":"https://spoonacular.com/recipeImages/715573-312x231.jpg",
         "imageType":"jpg"
      },
      {
         "id":659109,
         "title":"Salmon Quinoa Risotto",
         "image":"https://spoonacular.com/recipeImages/659109-312x231.jpg",
         "imageType":"jpg"
      },
```

```
        {
            "id":648279,
            "title":"Italian Tuna Pasta",
            "image":"https://spoonacular.com/recipeImages/648279-312x231.jpg",
            "imageType":"jpg"
        },
        {
            "id":648257,
            "title":"Italian Steamed Artichokes",
            "image":"https://spoonacular.com/recipeImages/648257-312x231.jpg",
            "imageType":"jpg"
        },
        {
            "id":648247,
            "title":"Italian Seafood Stew",
            "image":"https://spoonacular.com/recipeImages/648247-312x231.jpg",
            "imageType":"jpg"
        },
        {
            "id":640819,
            "title":"Crispy Italian Cauliflower Poppers Appetizer",
            "image":"https://spoonacular.com/recipeImages/640819-312x231.jpg",
            "imageType":"jpg"
        },
        {
            "id":1095745,
            "title":"Mushroom Hummus Crostini",
            "image":"https://spoonacular.com/recipeImages/1095745-312x231.jpg",
            "imageType":"jpg"
        },
        {
            "id":658753,
            "title":"Roma Tomato Bruschetta",
            "image":"https://spoonacular.com/recipeImages/658753-312x231.jpg",
            "imageType":"jpg"
        }
    ],
    "offset":0,
    "number":10,
    "totalResults":262
}
```

b) Search recipes

Parameters:

Name	Type	Description
apiKey	string	Received after signup
number	number	The number of expected results (between 1 and 100).
query	string	The (natural language) recipe search query.

Method: GET

https://api.spoonacular.com/recipes/autocomplete?apiKey="+apiKey+"&number="+listsPerPage+"&query="+query+"

Example:

```
[
  {
    "id":1091574,
    "title":"italian sub",
    "imageType":"jpg"
  },
  {
    "id":435415,
    "title":"italian blts",
    "imageType":"jpg"
  },
  {
    "id":745491,
    "title":"italian beef",
    "imageType":"jpeg"
  },
  {
    "id":100879,
    "title":"italian peas",
    "imageType":"jpg"
  },
  {
    "id":141894,
```

```
    "title":"italian eggs",
    "imageType":"jpg"
  }
]
```

c) Get recipes info's

Parameters:

Name	Type	Description
apiKey	string	Received after signup
foodId	number	The id of the recipes
includeNutrition	boolean	Include nutrition data in recipes infomation

Method: **GET**
https://api.spoonacular.com/recipes/"+foodId+"/information?apiKey=apiKey&includeNutrition=false

Example:

```
{
  "vegetarian":true,
  "vegan":true,
  "glutenFree":true,
  "dairyFree":true,
  "veryHealthy":true,
  "cheap":false,
  "veryPopular":false,
  "sustainable":false,
  "lowFodmap":false,
  "weightWatcherSmartPoints":17,
  "gaps":"no",
  "preparationMinutes":-1,
  "cookingMinutes":-1,
  "aggregateLikes":94,
  "healthScore":74,
  "creditsText":"pickfreshfoods.com",
  "sourceName":"pickfreshfoods.com",
  "pricePerServing":414.24,
  "extendedIngredients":[
    {
      "id":98840,
      "aisle":"Produce",
```

```
      "image":"broccolini.jpg",
      "consistency":"SOLID",
      "name":"broccolini",
      "nameClean":"broccolini",
      "original":"1 bunch broccolini, trimmed",
      "originalName":"broccolini, trimmed",
      "amount":1,
      "unit":"bunch",
      "meta":[
        "trimmed"
      ],
      "measures":{
        "us":{
          "amount":1,
          "unitShort":"bunch",
          "unitLong":"bunch"
        },
        "metric":{
          "amount":1,
          "unitShort":"bunch",
          "unitLong":"bunch"
        }
      }
    },
    {
      "id":11215,
      "aisle":"Produce",
      "image":"garlic.png",
      "consistency":"SOLID",
      "name":"garlic clove",
      "nameClean":"garlic",
      "original":"1 garlic clove, minced",
      "originalName":"garlic clove, minced",
      "amount":1,
      "unit":"",
      "meta":[
        "minced"
      ],
      "measures":{
        "us":{
          "amount":1,
          "unitShort":"",
          "unitLong":""
        },
        "metric":{
          "amount":1,
          "unitShort":"",
          "unitLong":""
        }
      }
    },
```

```
{
  "id":4053,
  "aisle":"Oil, Vinegar, Salad Dressing",
  "image":"olive-oil.jpg",
  "consistency":"LIQUID",
  "name":"olive oil",
  "nameClean":"olive oil",
  "original":"1 tbsp olive oil",
  "originalName":"olive oil",
  "amount":1,
  "unit":"tbsp",
  "meta":[

  ],
  "measures":{
    "us":{
      "amount":1,
      "unitShort":"Tbsp",
      "unitLong":"Tbsp"
    },
    "metric":{
      "amount":1,
      "unitShort":"Tbsp",
      "unitLong":"Tbsp"
    }
  }
},
{
  "id":11282,
  "aisle":"Produce",
  "image":"brown-onion.png",
  "consistency":"SOLID",
  "name":"onion",
  "nameClean":"onion",
  "original":"½ cup onion",
  "originalName":"onion",
  "amount":0.5,
  "unit":"cup",
  "meta":[

  ],
  "measures":{
    "us":{
      "amount":0.5,
      "unitShort":"cups",
      "unitLong":"cups"
    },
    "metric":{
      "amount":118.294,
      "unitShort":"ml",
      "unitLong":"milliliters"
```

```
        }
      }
    },
    {
      "id":20035,
      "aisle":"Pasta and Rice;Health Foods",
      "image":"uncooked-quinoa.png",
      "consistency":"SOLID",
      "name":"quinoa",
      "nameClean":"quinoa",
      "original":"1 cup quinoa, rinsed",
      "originalName":"quinoa, rinsed",
      "amount":1,
      "unit":"cup",
      "meta":[
        "rinsed"
      ],
      "measures":{
        "us":{
          "amount":1,
          "unitShort":"cup",
          "unitLong":"cup"
        },
        "metric":{
          "amount":236.588,
          "unitShort":"ml",
          "unitLong":"milliliters"
        }
      }
    },
    {
      "id":6615,
      "aisle":"Canned and Jarred",
      "image":"chicken-broth.png",
      "consistency":"LIQUID",
      "name":"vegetable broth",
      "nameClean":"vegetable stock",
      "original":"2 cups vegetable broth",
      "originalName":"vegetable broth",
      "amount":2,
      "unit":"cups",
      "meta":[

      ],
      "measures":{
        "us":{
          "amount":2,
          "unitShort":"cups",
          "unitLong":"cups"
        },
        "metric":{
```

```
              "amount":473.176,
              "unitShort":"ml",
              "unitLong":"milliliters"
            }
          }
        },
        {
          "id":12155,
          "aisle":"Nuts;Baking",
          "image":"walnuts.jpg",
          "consistency":"SOLID",
          "name":"walnuts",
          "nameClean":"walnuts",
          "original":"2 oz chopped walnuts",
          "originalName":"chopped walnuts",
          "amount":2,
          "unit":"oz",
          "meta":[
            "chopped"
          ],
          "measures":{
            "us":{
              "amount":2,
              "unitShort":"oz",
              "unitLong":"ounces"
            },
            "metric":{
              "amount":56.699,
              "unitShort":"g",
              "unitLong":"grams"
            }
          }
        }
      ],
      "id":715769,
      "title":"Broccolini Quinoa Pilaf",
      "readyInMinutes":30,
      "servings":2,
      "sourceUrl":"http://pickfreshfoods.com/broccolini-quinoa-pilaf/",
      "image":"https://spoonacular.com/recipeImages/715769-556x370.jpg",
      "imageType":"jpg",
      "summary":"If you want to add more <b>Mediterranean</b> recipes to your recipe box, Broccolini
Quinoa Pilaf might be a recipe you should try. One portion of this dish contains around <b>20g of
protein</b>, <b>31g of fat</b>, and a total of <b>625 calories</b>. This recipe serves 2 and costs
$4.14 per serving. A few people really liked this main course. 95 people have made this recipe and
would make it again. Head to the store and pick up quinoa, garlic clove, olive oil, and a few other
things to make it today. From preparation to the plate, this recipe takes roughly <b>30 minutes</b>.
It is a good option if you're following a <b>gluten free, dairy free, lacto ovo vegetarian, and
vegan</b> diet. It is brought to you by Pick Fresh Foods. All things considered, we decided this
recipe <b>deserves a spoonacular score of 98%</b>. This score is awesome. Similar recipes include
<a href=\"https://spoonacular.com/recipes/spring-broccolini-kale-quinoa-bowls-734866\">Spring
```

Broccolini & Kale Quinoa Bowls, Orange-Sesame Salmon with Quinoa & Broccolini, and Black Pepper Goat Cheese and Chard Quinoa with Roasted Broccolini.",
  "cuisines":[
    "Mediterranean",
    "Italian",
    "European"
  ],
  "dishTypes":[
    "lunch",
    "main course",
    "main dish",
    "dinner"
  ],
  "diets":[
    "gluten free",
    "dairy free",
    "lacto ovo vegetarian",
    "vegan"
  ],
  "occasions":[

  ],
  "winePairing":{

  },
  "instructions":"
In a large pan with lid heat olive oil over medium high heat. Add onions and cook for 1 minute. Add garlic and cook until onions are translucent and garlic is fragrant.
Add quinoa to pan, stir to combine. Slowly add in broth and bring to a boil.
Cover and reduce heat to low, cook for 15 minutes.
In the last 2-3 minutes of cooking add in broccolini on top of the quinoa (do not stir) and cover.
Uncover and toss broccolini and quinoa together.
Season to taste with salt and pepper.
Add walnuts and serve hot.
",
  "analyzedInstructions":[
    {
      "name":"",
      "steps":[
        {
          "number":1,
          "step":"In a large pan with lid heat olive oil over medium high heat.",
          "ingredients":[
            {
              "id":4053,
              "name":"olive oil",
              "localizedName":"olive oil",
              "image":"olive-oil.jpg"
            }
          ],
          "equipment":[

```json
      {
        "id":404645,
        "name":"frying pan",
        "localizedName":"frying pan",
        "image":"pan.png"
      }
    ]
  },
  {
    "number":2,
    "step":"Add onions and cook for 1 minute.",
    "ingredients":[
      {
        "id":11282,
        "name":"onion",
        "localizedName":"onion",
        "image":"brown-onion.png"
      }
    ],
    "equipment":[

    ],
    "length":{
      "number":1,
      "unit":"minutes"
    }
  },
  {
    "number":3,
    "step":"Add garlic and cook until onions are translucent and garlic is fragrant.",
    "ingredients":[
      {
        "id":11215,
        "name":"garlic",
        "localizedName":"garlic",
        "image":"garlic.png"
      },
      {
        "id":11282,
        "name":"onion",
        "localizedName":"onion",
        "image":"brown-onion.png"
      }
    ],
    "equipment":[

    ]
  },
  {
    "number":4,
```

      "step":"Add quinoa to pan, stir to combine. Slowly add in broth and bring to a boil.Cover and reduce heat to low, cook for 15 minutes.In the last 2-3 minutes of cooking add in broccolini on top of the quinoa (do not stir) and cover.Uncover and toss broccolini and quinoa together.Season to taste with salt and pepper.",
        "ingredients":[
          {
            "id":1102047,
            "name":"salt and pepper",
            "localizedName":"salt and pepper",
            "image":"salt-and-pepper.jpg"
          },
          {
            "id":98840,
            "name":"broccolini",
            "localizedName":"broccolini",
            "image":"broccolini.jpg"
          },
          {
            "id":20035,
            "name":"quinoa",
            "localizedName":"quinoa",
            "image":"uncooked-quinoa.png"
          },
          {
            "id":1006615,
            "name":"broth",
            "localizedName":"broth",
            "image":"chicken-broth.png"
          }
        ],
        "equipment":[
          {
            "id":404645,
            "name":"frying pan",
            "localizedName":"frying pan",
            "image":"pan.png"
          }
        ],
        "length":{
          "number":18,
          "unit":"minutes"
        }
      },
      {
        "number":5,
        "step":"Add walnuts and serve hot.",
        "ingredients":[
          {
            "id":12155,
            "name":"walnuts",
            "localizedName":"walnuts",

```json
                    "image":"walnuts.jpg"
                  }
              ],
              "equipment":[

                ]
            }
        ]
      }
    ],
    "originalId":null,
    "spoonacularSourceUrl":"https://spoonacular.com/broccolini-quinoa-pilaf-715769"
}
```