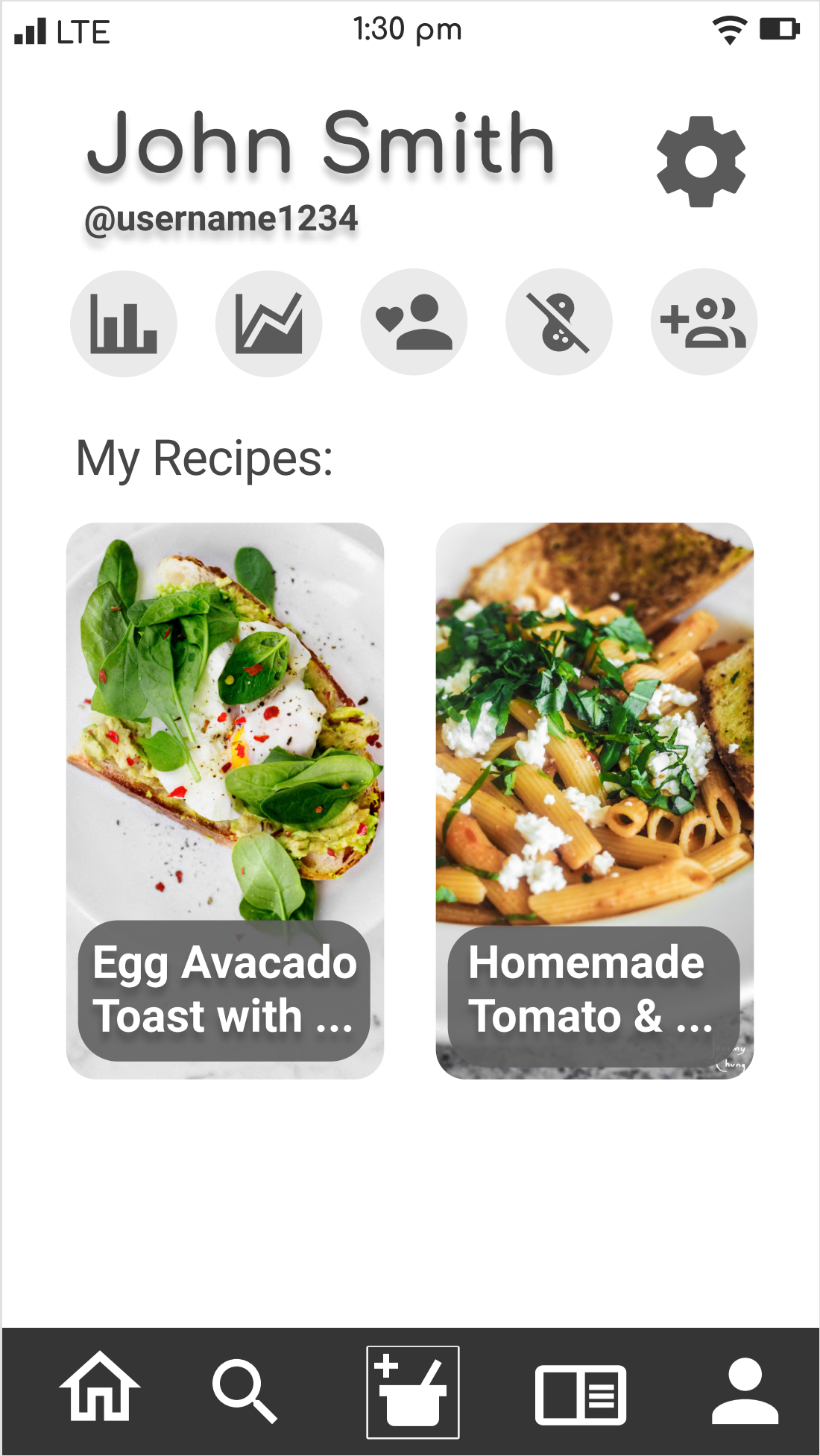


Account Page:

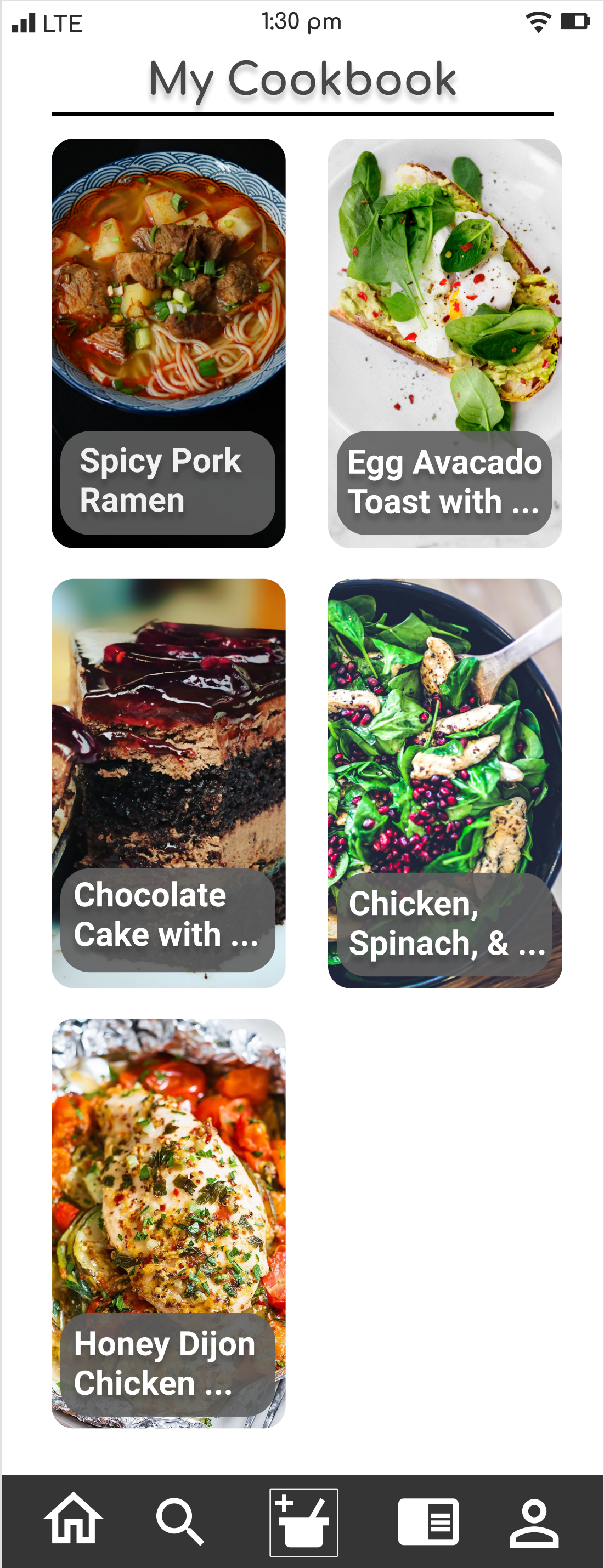


Settings Button to allow the user to edit their profile

- Button Icons (From Left to Right):
- 1. Meal Planner
 - 2. History of Tried Recipes
 - 3. Other Users this user is subscribed to
 - 4. Allergies/Dietary Restrictions
 - 5. Follow this user


Hidden from Public View:
Settings, Meal Planner, History and allergies

Cookbook with Recipes:



Sign In Page:

<NAME HERE>



enter email/username here

enter password

[Forgot Username/Password?](#)

Log In

New account? [Sign up now!](#)

Search Page:


LTE1:30 pm

Search


Top 5

Random!

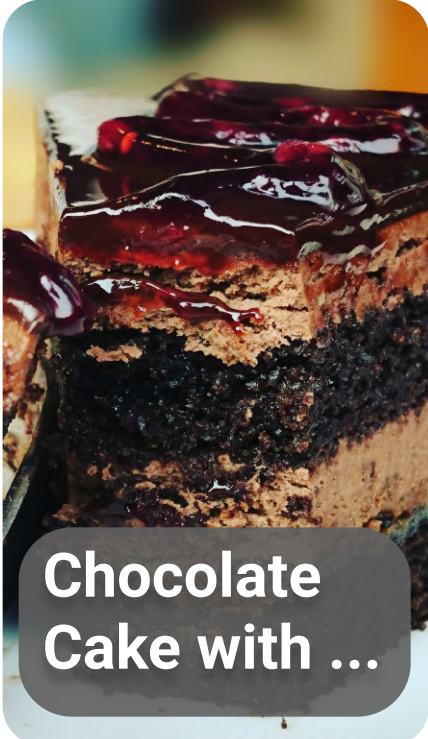
Recommended




Spicy Pork Ramen




Homemade Tomato & ...




Chocolate Cake with ...



Egg Avacado Toast with ...



Honey Dijon Chicken ...



Chicken, Spinach, & ...

Home

Search

Shopping Cart

Menu


Profile

- Buttons at top for users to:
- 1. View the Top 5 Recipes of the Month/Week/All Time
 - 2. Open up a random recipe
 - 3. View recommended recipes based on other recipes they've tried or based on their dietary restrictions

Basic Search Page without input

- Will generate popular recipes or random recipes

Mary Rosewell just posted a new recipe!



Spicy Chicken Kebabs and Vegetables

Mary Rosewell just posted a new recipe!



Healthy Oatmeal Pancakes

Mary Rosewell just shared a recipe!



Fried Chicken & Biryani

Paige Finley just posted a new recipe!



Homestyle Burger & Fries

Home Page/Newsfeed:

Home Page features all recipes posted and shared by individuals that follow you.

LTE

1:30 pm

+

Add image

+

Insert Recipe Title Here

Insert Serving Size Here

Ingredients

Amount/Weight

Add Ingredient

Add Amount

Add Ingredient

Add Amount

Add Ingredient

Add Amount

(+)

Add New Ingredient

Steps

Add Step

Add Step

Add Step

(+)

Add New Step

Add Tags for Search

Add New Tag

Add New Tag

Add New Tag

(+)

Add New Tag

+

Homemade Tomato & Basil Pasta with Garlic Bread

By: @username1234

Rating: ★★★★★

↓

🗨️

Recommended Serving Size: 2

Ingredients	Amount/Weight
Penne pasta	200g
Roma tomatoes	6
Basil	50g
Feta	10g
Sugar	20g
Salt	2g
Pepper	2g
Onion	1/2
Garlic Cloves	4
Baguette	1
Olive Oil	10ml
Flour	10g

Steps

1. Cook tomatoes in a pan with olive oil for 5 to 7 minutes until they start to fall apart.

2. Add the basil, olive oil, salt, and pepper.

3. Slowly stir the flour into the mixture and cook until it begins to thicken for 5 to 7 minutes.

4. Mix the garlic into the sauce and simmer for another 5 minutes.

5. In another pot, cook pasta in salted water for about 12 minutes.

6. Drain the pasta and stir it into the tomato sauce.

7. Blend minced garlic and butter and spread onto halved baguette.

8. Place baguette into oven until butter is melted.

9. Serve pasta in a shallow bowl and top with fresh basil and feta cheese. Serve garlic bread on the side.

I Tried it!

Rate this Recipe:

★★★★★

🏠

🔍

🍳

📖

👤

Button to indicate that the user has tried the recipe (used for generating history of tried recipes)