

Recipe King

Group #15

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Project Page: <http://recipeking.epizy.com/>

Github Repo: <https://github.com/ShayneSmither/RecipeKing/>

Features:




- Provide a list of your available ingredients and get back a list of possible recipes
 - We use your ingredients to search through the Edemam recipe search API
- See pictures of the fully prepared meal
 - Pictures are provided for every recipe
- Get a detailed description on how to prepare the meal
- Log in to be able to save, rate, and comment on recipes
 - A user account will be necessary for these abilities

System Requirements:

- A device capable of running a web browser
- An internet connection
- A screen display

Current screenshots:

The screenshot shows the Recipe King website's search interface. At the top, there's a navigation bar with 'Recipe King', 'Home', and 'About'. Below it, a 'Recipe Search' box prompts users to 'Add your list of ingredients below.' It contains two input fields: 'chicken' and 'pizza', each with a small 'x' icon to clear the text. Below these is an 'Add' button and a 'Search Recipes' button. The search results are displayed in a table with columns: 'Recipe', '# Ingredients', 'Servings', and 'Calories'. Three recipes are listed:

Recipe	# Ingredients	Servings	Calories
 Artichoke, Goat Cheese And Chicken Pizza	8	8	1,695
 Artichoke, Goat Cheese and Chicken Pizza recipes	10	4	1,667
 Balsamic Strawberry and Chicken Pizza with Sweet Onions and Smoked Bacon recipes	11	4	2,505

The screenshot shows the details for a 'Barbecue Chicken Pizza' recipe. At the top, the title 'Barbecue Chicken Pizza' is next to a photo of the pizza. Below the title, it says 'Serving size: 12 | Calories: 3,399'. The 'Ingredients' section lists the following items:

- 3/4 cups warm water
- 2 teaspoons active dry yeast
- 1/4 cup whole wheat flour
- 1 3/4 cup bread flour
- 1 tablespoon whole milk
- 2 tablespoons olive oil
- 3/4 teaspoons Kosher salt
- 2 1/2 to 3 cups mixed onions, sliced
- 2 cups shredded chicken
- 1 1/2 cup Gouda (some people like smoked Gouda but I find it too strong)
- 4 ounces fresh mozzarella
- 1 to 2 serrano peppers, sliced into thin rounds
- 1/2 cup Memphis-style barbecue sauce
- Olive oil, for sautéing the onions
- Kosher salt and fresh ground pepper to taste
- 1 tablespoon parsley, chopped
- 1 tablespoon cilantro, chopped

The 'Preparation' section has an 'Instructions' button and a 'Back' button.