Get All Recipes:

- Method: GET
- Endpoint: /recipes

Response:

- Status: 200 OK
- Body

```json
[
    {
        "id": "1",
        "title": "Dark chocolate bark with sea salt, rosemary, pistachios and candied citrus",
        "difficulty": "Easy",
        "image": "https://apipics.s3.amazonaws.com/vegan_api/1.jpg"
    },
    {
        "id": "2",
        "title": "Pressure cooker refried beans",
        "difficulty": "Easy",
        "image": "https://apipics.s3.amazonaws.com/vegan_api/2.jpg"
    },
    {
        "id": "3",
        "title": "Beetroot, spinach and coconut curry",
        "difficulty": "Easy",
        "image": "https://apipics.s3.amazonaws.com/vegan_api/3.jpg"
    },
```

Get a Single Recipe

- Method: GET
- Endpoint: /recipes/50

Response:

- Status: 200 OK
- Body

```
{
    "id": "50",
    "title": "Mango chutney (Aam ki meethi chutney)",
    "difficulty": "Easy",
    "portion": "Makes about 600g ",
    "time": "Hands-on time 15 min, plus resting and cooling. Simmering time 25 min",
    "description": "Romy Gill believes making homemade pickles and chutneys is good for the soul. Try her family
        recipe for fragrant mango chutney, and serve with all kinds of Indian dishes.",
    "ingredients": [
        "500g unripe mangoes (about 2), peeled and stones removed, diced into 1cm cubes",
        "20g fresh ginger, grated",
        "1 tsp fennel seeds, crushed in a pestle and mortar",
        "¼ tsp nigella seeds",
        "1 tsp chilli flakes",
        "¼ tsp salt",
        "1 tbsp rapeseed oil",
        "75g demerara sugar",
        "50ml white wine vinegar",
        "Large (1 litre) glass jar or a selection of smaller glass jars with lid(s)"
```