Recipe Scraper Instruction Manual

About the recipe scraper:

This recipe scraper tool was made to simplify the process of searching for recipes that fit a certain set of criteria. The tool was specifically designed for people with dietary restrictions who usually have a difficult time finding recipes that fit their needs. The tool is also helpful for using all of the ingredients in your fridge, helping minimize food waste, as the generator helps search for recipes that use a set of inputted ingredients.

How to Run:

In IntelliJ, run the main method of RecipeInterface.java to launch the GUI and read the instructions below.

Instructions:

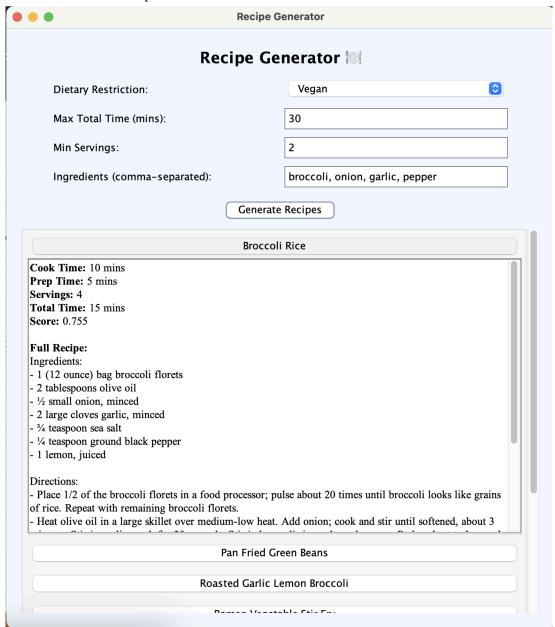
- 1. Select your dietary restriction (can also leave it blank)
 - a. Choose between vegan, vegetarian, gluten free, keto, kosher, or no restriction



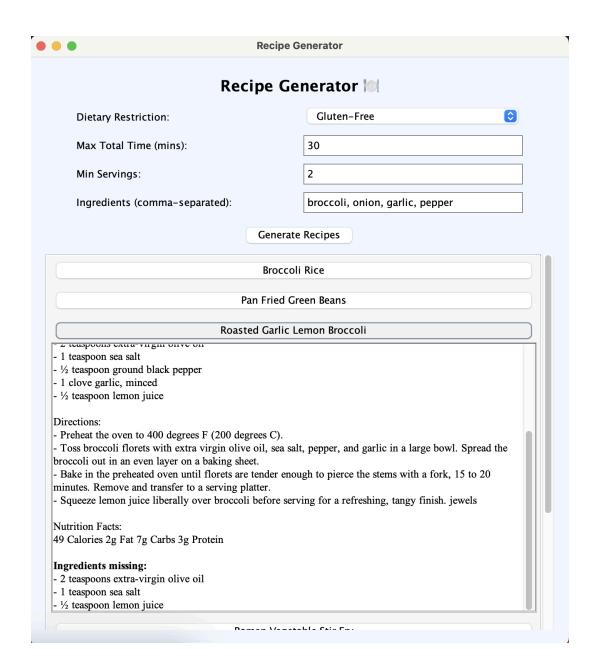
- 2. Put in the criteria (optional)
 - a. Max Total Time (mins)
 - b. Minimum servings
- 3. Provide a list of ingredients you would like to use



4. Click Generate Recipes



5. Toggle between recipes to find the one you want and scroll in each recipe to view the full directions and see the missing ingredients.



Alternatively:

Run the main method of Main.java to get a user experience in the console as shown below.

```
Hello!
 Do you have any dietary restrictions? (y/n)
 Please specify:
 1. Vegetarian
 2. Gluten-Free
 3. Keto
 4. Vegan
 5. Kosher
 Your choice: 4
 You selected Vegan.
 Would you like to filter by recipe details such as prep time, total time, and servings? (y/n)
 What ingredients would you like to use?
 Please separate each ingredient with a comma
 Great, finding recipes with:
  - broccoli
  - onion
  - garlic
  - pepper
1. Broccoli Rice Recipe.txt -> 0.7559289460184544
 - Cook Time: 10 mins
 - Prep Time: 5 mins
 - Servings: 4
 - Total Time: 15 mins
- 1 (12 ounce) bag broccoli florets
- 2 tablespoons olive oil
- ½ small onion, minced
- 2 large cloves garlic, minced
- % teaspoon sea salt
- ¼ teaspoon ground black pepper
Directions:
- Place 1/2 of the broccoli florets in a food processor; pulse about 20 times until broccoli looks like grains of
 rice. Repeat with remaining broccoli florets.
- Heat olive oil in a large skillet over medium-low heat. Add onion; cook and stir until softened, about 3 minutes.
 Stir in garlic; cook for 30 seconds. Stir in broccoli rice, salt, and pepper. Reduce heat to low and cook, covered,
 until broccoli has softened, about 5 minutes. Pour lemon juice on top.
Nutrition Facts:
104 Calories 7g Fat 10g Carbs 3g Protein
```

Functionalities:

In both options, we match the inputted ingredients with the recipes we scraped from AllRecipes. We scraped around 2,300 recipes from AllRecipes and stored them in a folder called "recipes" which we traverse in our recipe-matching filtering algorithm.

Assumptions:

We only scraped from the AllRecipes site but in future iterations would scrape from more websites to get even more recipes. We wanted to keep the scale of our project relatively small and keep the scraping time short (~10 minutes). We assume the user inputs ingredients and that at least one will match with a recipe. We have some room for error in spacing and capitalization with the user input but assume that spelling is accurate. In future iterations we may normalize the user input even more to match more ingredients in our recipes (i.e. remove pluralizations, extraneous punctuation, etc).