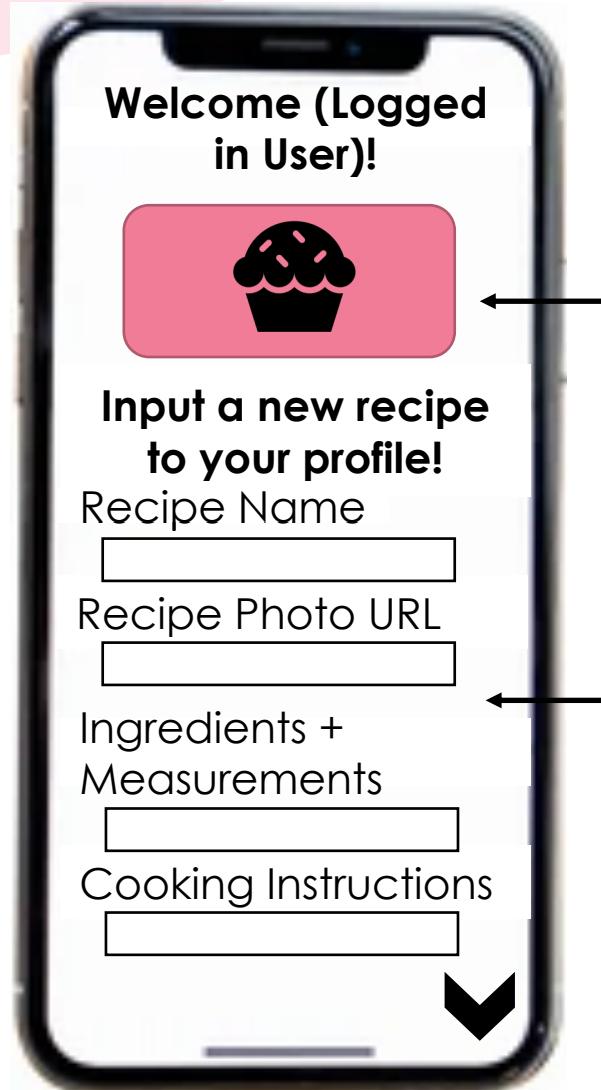
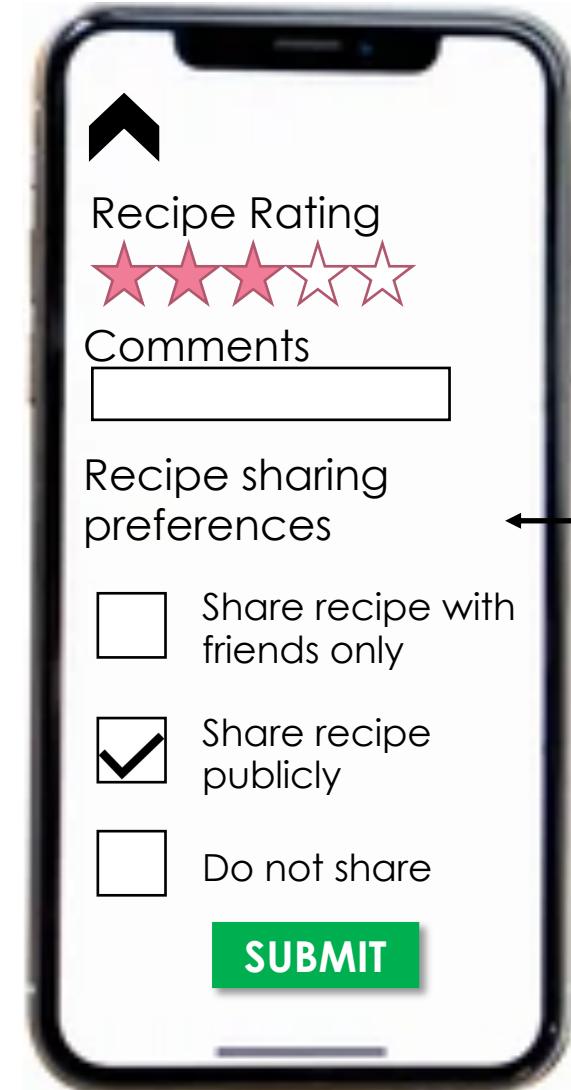


Wireframe: Adding a new recipe



User's profile photo

User manually inputs the information for a recipe



User selects sharing preferences for each recipe (this functionality may be introduced post MVP)

Wireframe: Personal recipe book

My Recipes

Sort

Rated Recipes

Click here to view full list of rated recipes

Rate recipe 1-5 stars once cooked

Saved Recipes

Click here to view full list of saved recipes (from friends and own research)

Sort recipe by rating, date added, etc.

My Recipes

Chicken and sweet potato curry

Recipe page

Comments and rating from original recipe input

Link to original blog / recipe site

Original Recipe Link

Comments: Great weeknight dinner

Ingredients

- 1 1/2 pounds chicken breast
- 1 tablespoon ground turmeric
- 2 shallots
- 1 inch fresh ginger
- 1/4-1 teaspoon cayenne pepper
- 1 medium sweet potato
- 1-2 cups chicken broth
- 2 cups canned coconut milk
- 2 tablespoons fish sauce
- 2 cups fresh baby spinach
- juice of 2 limes
- kosher salt
- 2 cups cooked rice

Instructions

- Toss the chicken with the turmeric, ginger, and 1 tablespoon oil. Let sit 5 minutes.
- Heat 2 tablespoons oil in a large Dutch oven or pot over medium-high heat. Add the chicken and sear on both sides until browned, about 2 minutes. Add the shallots, garlic, ginger, cayenne, and cilantro, cook 3 minutes, then toss in the sweet potato.

Wireframe: Your feed

