

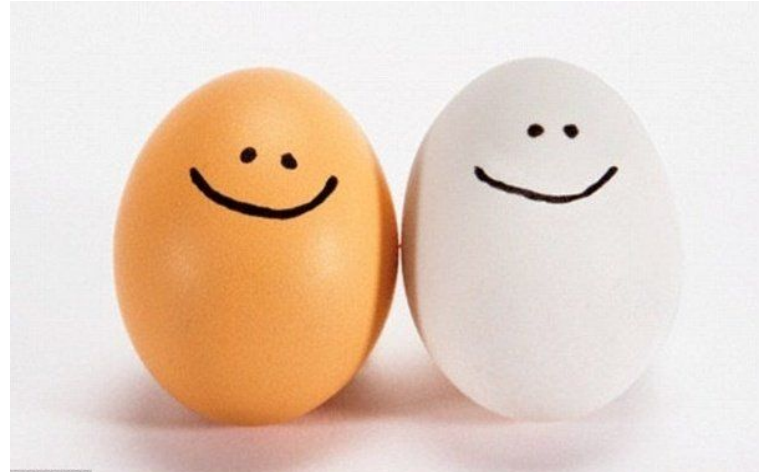


# Recipe Search Engine

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## Why this project?





# Search Engine Functionality

- ❖ Search recipe by ingredients
- ❖ Recipe ranked by the relevancy of ingredients
- ❖ Specify unwanted ingredients

# Dataset

- ❖ Kaggle.com
- ❖ > 20k JSON formatted recipes

```
55: {} 11 items
  directions: [] 3 items
    0: Preheat the oven to 400°F. Set out all four chicken cutlets on a cutting board and
    sprinkle with the paprika, onion powder, and black pepper. Place a slice of the
    prosciutto on top of each chicken cutlet, then a collard leaf. Roll the stacks up,
    chicken on the outside, and secure with a toothpick.
    1: Coat a large, oven-safe skillet with 1 tablespoon of the olive oil. Place over high
    heat and add the chicken roulades. Brown for 3-4 minutes, turning often. Transfer the
    skillet with the chicken to the oven and bake for 10-15 minutes until the chicken is
    cooked through. Transfer to a clean cutting board and let rest for 5 minutes.
    2: Place the watercress in a large bowl along with the remaining 3 tablespoons oil and
    the vinegar and toss well to coat. Divide the watercress equally among four plates. Top
    with the figs. Slice the chicken and arrange over the watercress. Serve immediately.
  fat: null
  date: 2016-07-06T13:00:00Z
  categories: [] 15 items
  calories: null
  desc: This is a simple recipe that tends to impress. These elegant roulades are
  surprisingly easy to make and will get you a standing ovation at the dinner table. Take a
  bow, as you're giving everyone a nice dose of brain protection thanks to the vitamin A,
  vitamin C, vitamin K, fiber, and phytonutrients found in the watercress and collards. If
  you can't locate fresh figs, swap in two thinly sliced ripe pears, and feel free to swap
  out the collards for kale.
  protein: null
  rating: 5
  title: Collard-and-Prosciutto Chicken Roulades Over Watercress Salad
  ingredients: [] 10 items
    0: 4 thinly sliced raw chicken cutlets (about 1 pound)
    1: 1/2 teaspoon paprika
    2: 1/2 teaspoon onion powder
    3: 1/4 teaspoon freshly ground black pepper
    4: 4 slices prosciutto
```



# Goals

- Extract recipes based on the given query.
- Calculate the similarity score between the given query and document.
- Rank documents based on similarity scores.
- Return a ranking list with the most suitable recipes at the top.



# Rough Timeline and Tasks

- Data preprocessing
- Build and test the model for ranking the recipes
- Build and improve the search engine
- Evaluation