

Brief description

This app is called Yumly. Its main functions include:

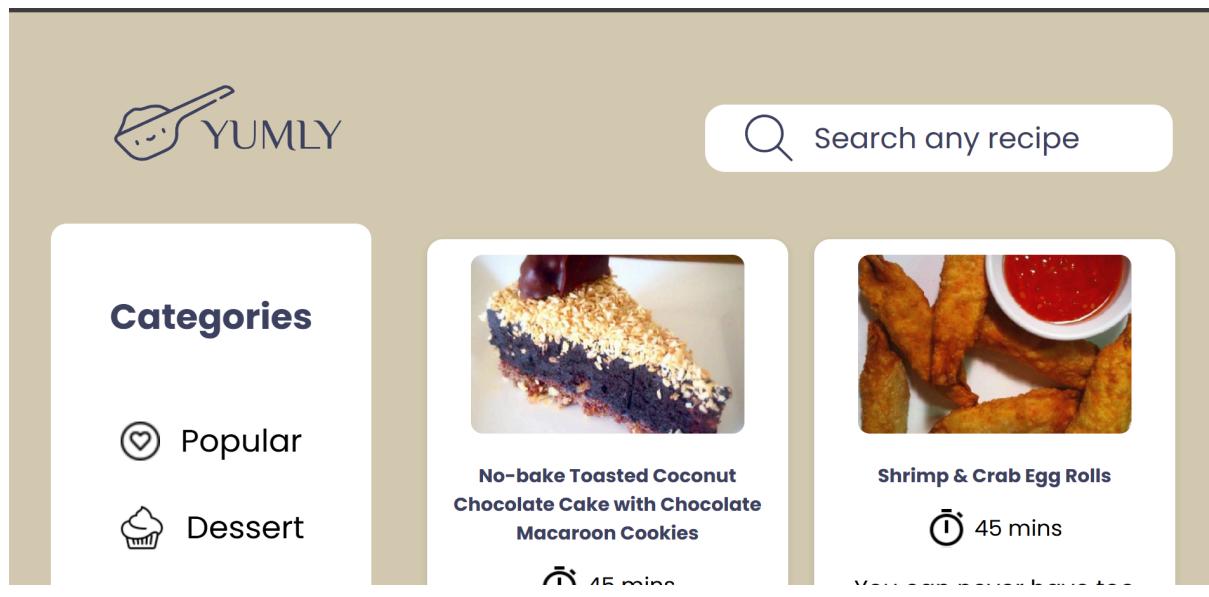
- 1) Searching recipes;
- 2) Sorting them based on categories (popular, desserts, vegetarian food, drinks or salads);
- 3) Viewing the details of the food, this consists of:
 1. Ingredients needed to cook It
 2. Instructions on how to cook
 3. Nutritional information for the food
- 4) You can add the recipe to the Favorites page and it won't disappear even after refreshing the page.

Also there's a function to delete the recipe if needed.

How to run it?

To run the application find the index.html file and open it.

Screenshots





gyros

gin sour

gin daisy

gin lemon



Categories

🕒 Popular

🧁 Dessert



No-bake Toasted Coco
Chocolate Cake with Choc
guacamole
Macaroon Cookies

🕒 15 mins

Shrimp & Crab Egg Rolls

🕒 45 mins

The search function provides suggestions even if you type only one letter



X

Guacamole

Ingredients

- 2 large ripe Haas avocados
- 2 tablespoons finely chopped onion
- 1 tablespoon finely chopped jalapeno pepper (seeds removed)
- 1/4 cup chopped fresh cilantro

When you click on the suggestion you need, it automatically opens the modal with recipe details

Ingredients

- 2 large ripe Haas avocados
- 2 tablespoons finely chopped onion
- 1 tablespoon finely chopped jalapeno pepper (seeds removed)
- 1/4 cup chopped fresh cilantro
- 1/2 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 1 tablespoon fresh lime juice
- 1 teaspoon chopped fresh basil
- 1 teaspoon chopped fresh oregano

Instructions

1. Cut the avocados in half lengthwise. Drive chef's knife into large pit and twist to remove.
2. Mash the avocados with a fork, add in onion and cilantro, oregano and basil.
3. Mix to incorporate.
4. Season to taste with salt, pepper and lime juice.
5. Serve immediately or chill. If you are not going to eat the guacamole immediately, store in refrigerator with plastic film wrap pressed onto the guacamole.

Nutritional Information

Calories: 166.54 kcal

Protein: 2.19 g

Fat: 14.82 g

Carbohydrates: 10.02 g

Here you can see ingredients, instructions for cooking and nutritional info of the food

Categories

 Popular

 Dessert

 Vegetarian

 Drink

 Salad



Peanut Butter Banana Smoothie

 10 mins

If you have approximately **10 minutes** to spend in the kitchen, Peanut Butter Banana Smoothie might be a super **gluten free, dairy free, lacto ovo vegetarian, and vegan** recipe to try.

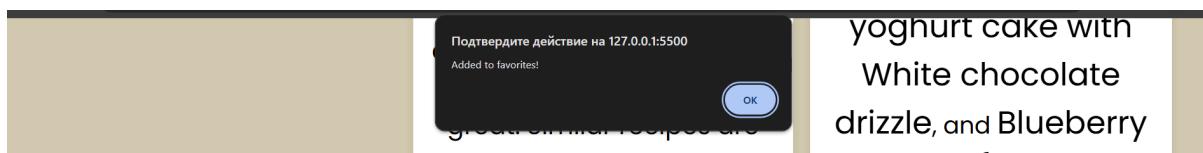


Honeydew Bubble Tea

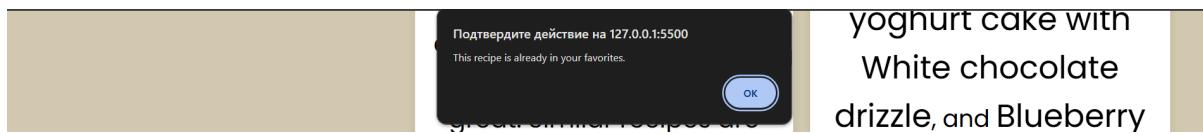
 45 mins

If you have approximately **45 minutes** to spend in the kitchen, Honeydew Bubble Tea might be a super **gluten free, dairy free, lacto ovo vegetarian, and vegan** recipe to try. This

I clicked on "Drink" in the Categories menu and it showed me only recipes for drinks



yoghurt cake with
White chocolate
drizzle, and Blueberry



yoghurt cake with
White chocolate
drizzle, and Blueberry

Alerts for adding recipe in favorites (if we will click “add” at the same recipe card for >1 times, it will display the message on the second screen)

Five Spice Chai Latte

Matcha Smoothie

Удалить

Удалить

couscous, salt, chicken

other things to make it

Favorite recipes in one place

Adaptive design

Размеры: iPhone SE ▾ 375 x 667 97% ▾ Без ограничения ▾



Search any recipe



 Search any recipe

Farfalle With Broccoli, Carrots and Tomatoes

🕒 45 mins

Farfalle With Broccoli, Carrots and Tomatoes might be just the main course you are searching for. This recipe makes 8 servings with **309 calories, 13g of protein, and 8g of fat** each. For **96 cents per serving**, this recipe **covers 15%** of your daily requirements of vitamins and minerals. 4 people have made this recipe and would make it again. If you have parmesan-reggiano, broccoli heads, carrots, and a few other ingredients on hand, you can make it. From preparation to the plate, this recipe takes approximately **45 minutes**. It is brought to you by Foodista. Overall, this recipe earns an **excellent spoonacular score of 83%**. If you like this recipe, take a look at these similar recipes:

Farfalle With Broccoli, Carrots and Tomatoes

Farfalle



Baked Oatmeal with Dried Cranberries

🕒 45 mins

Baked Oatmeal with Dried Cranberries might be just the breakfast you are searching for. One portion of this dish contains approximately **5g of protein, 4g of fat**, and a total of **194 calories**.

This recipe serves 9. For **51 cents per serving**, this recipe **covers 9%** of your daily requirements of vitamins and minerals. 11 person found this recipe to be scrumptious and satisfying. It is a good option if you're following a **gluten free and dairy free** diet. It is perfect for **Christmas**. It is brought to you by Foodista. If you have flaxseeds, baking powder, oats, and a few other ingredients on hand, you can make it. From preparation to the plate, this recipe takes roughly **45 minutes**. Taking all factors into account, this recipe **earns a spoonacular score of 53%**, which is good. If you like this recipe, take a look at these similar recipes:

Baked Oatmeal with Dried



Search any recipe

Categories

-  Popular
-  Dessert
-  Vegetarian



Farfalle With Broccoli, Carrots and Tomatoes
45 mins

Farfalle With Broccoli, Carrots and Tomatoes might be just the main course you are searching for. This recipe makes 8 portions.



Baked Oatmeal with Dried Cranberries
45 mins

Baked Oatmeal with Dried Cranberries might be just the breakfast you are searching for. One portion of this dish