

# Recipe Blog Post Relevance

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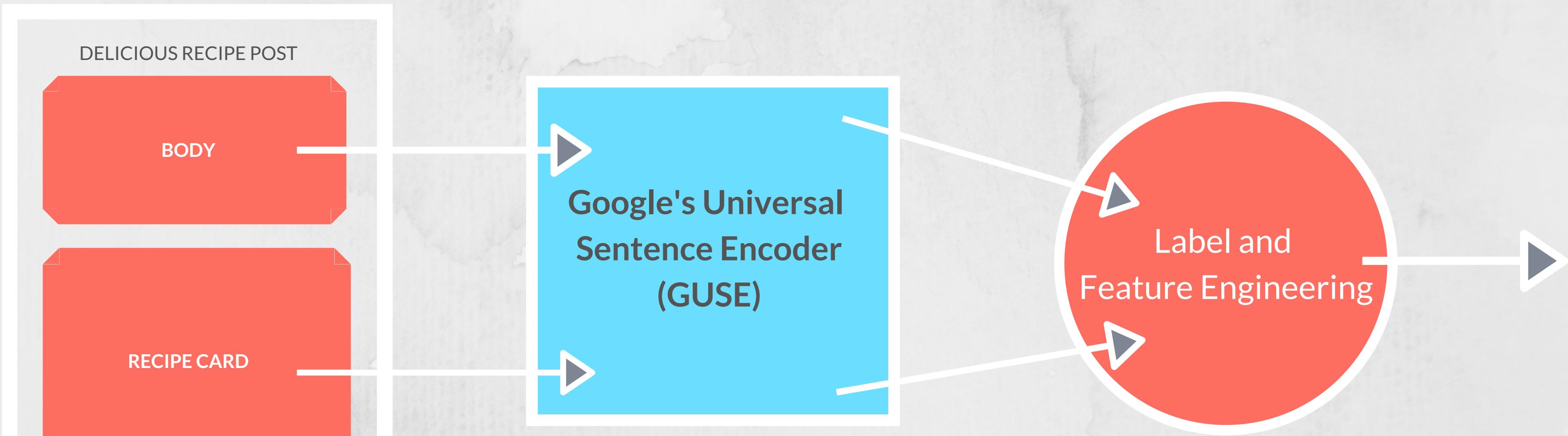


# The Problem:

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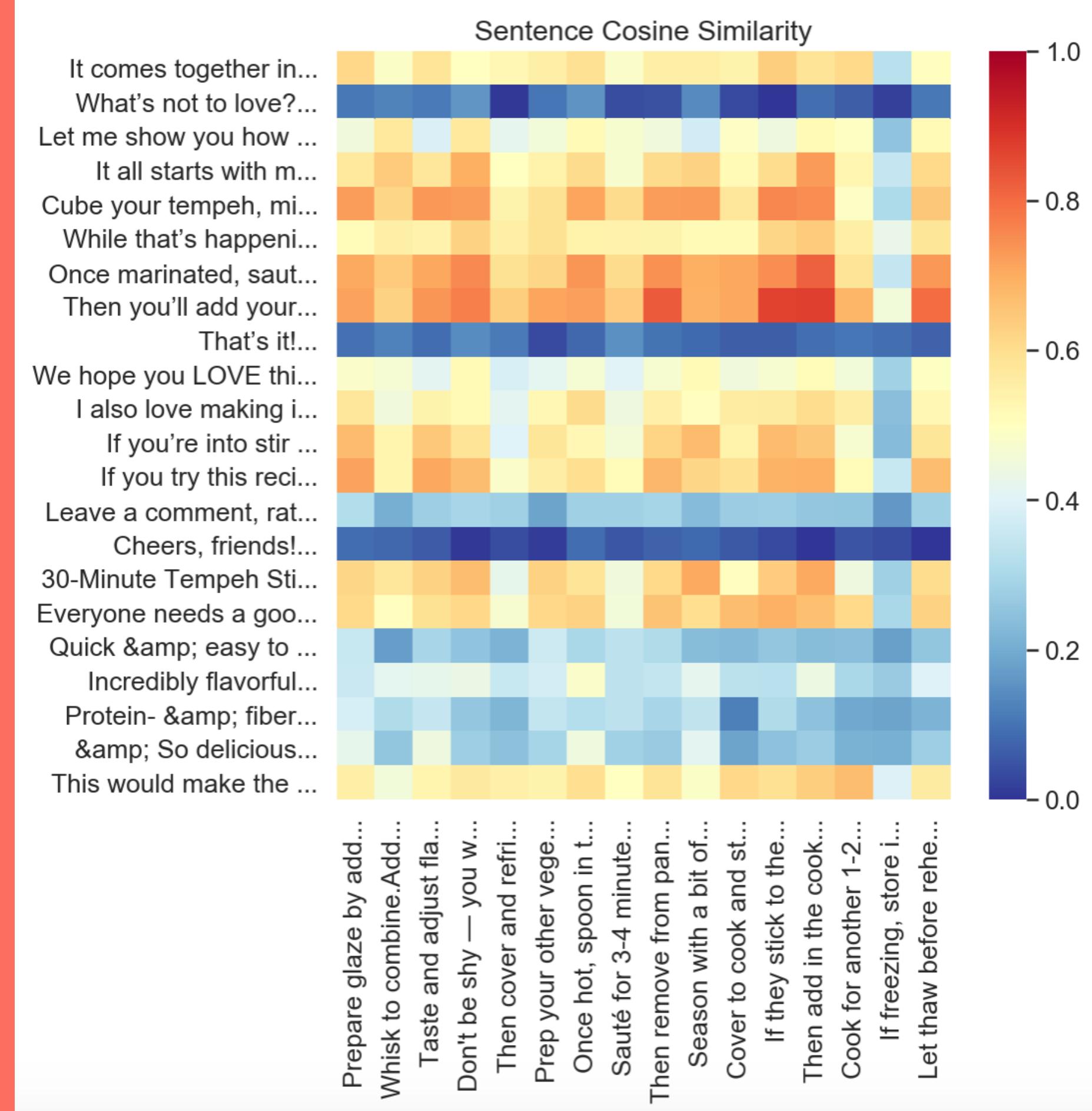
**Recipe blog posts contain text prior to the actual recipe. Sometimes this is useful, sometimes it's personal anecdotes. How do we just see the useful stuff?**

# The Data



# Labels

- I generated sentence embeddings for the instructions of each recipe and used cosine similarity to find the semantic similarity between a given body sentence and its corresponding instructions
- This returned a value that I then subset into ‘relevant’ and ‘not relevant’ scores.



# Approach:

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- Logistic Regression
- Used full sentence vectors
- Used similarity with the sentences immediately following and prior.
- Train test splitting data ( keeping sources separate )

# Performance

**75%**

ACCURATE  
PREDICTIONS

BASELINE

**86%**

ACCURATE  
PREDICTIONS

FINAL MODEL

**73%**

CORRECTLY  
PREDICTED  
RELEVANT

FINAL MODEL

This One Pot Creamy Chicken and Noodles is a childhood favorite.

Full of tender noodles, chicken and veggies in a creamy sauce and cooked in one pan for easy clean-up, this recipe is a weeknight dream. One Pot Meals have become a staple in our home and we especially enjoy One Pot Cheesy Smoked Sausage Pasta and One Pot Chicken Alfredo.

I love them for the ease of cooking and clean up and my kids love them because they taste really good!

Cooking the pasta IN the sauce creates a delicious, rich flavor that you just can't get when cooking in water. When I was a young girl I used to visit my aunt and grandmother often.

My aunt used to make the best chicken and noodles!

So rich and creamy and delicious that you couldn't help but ask for seconds.

I was wanting to recreate her recipe, but in a one pot version, so I got to work creating this dish. My cousins were talking about this the other day, chatting back and forth on facebook, remembering how much they loved this recipe from the grandma as kids.

I had to chime in because I loved it too!

It's a great, classic recipe made modern with a few tweaks for simplicity.

I hope that your family will enjoy this recipe as much as my family did! This is the kind of comfort food dreams are made of.

Seriously, so many yummy flavors melting together to create a rich, savory meal that the whole family will love.

**There are a few ways you could customize this recipe, like swapping out the fettuccine noodles for a smaller pasta like rotini or farfalle.**

You could cut the cooking time by about 10 minutes if you do that.

You could also swap out the sharp cheddar for something a little more mild like jack cheese or mozzarella.

Adding some parmesan cheese would be fantastic!

Or you could even leave out the cheese altogether. See?

Four super easy and simple steps!

**Unfortunately pasta just doesn't hold up well to freezing and simply turns to mush when reheated.**

**The sauce will separate and become grainy.**

**If you have leftovers, I recommend storing them in an airtight container in the fridge and enjoying within 3-4 days.**

**To reheat, add a little bit of milk or cream and heat on the stove or in the microwave on 50% power. A lot of people ask what pan I use.**

**I use my Simply Calphalon Nonstick 5-qt.**

**Sauté Pan.**

It's a great non-stick pan, it's held up fabulously for years, and clean up is a snap!

I recently purchased a Calphalon Tri-Ply Stainless Steel 12" Everyday Pan and that one is just as fabulous.

Both are perfect for my one pot meals.

If you don't have a shallow saute pan, a regular soup pot will do just fine. For more one pot meals, check out these popular recipes: You'll love these other pasta recipes:      Hi!

I'm Kristin, the creative mind behind Yellow Bliss Road where you will be inspired by tons of easy to follow recipes, lots of free printables, and a little sprinkling of life thrown in for good measure.

## MODEL INPUT

## MODEL OUTPUT



**Unfortunately pasta just doesn't hold up well to freezing and simply turns to mush when reheated**

**To reheat, add a little bit of milk or cream and heat on the stove or in the microwave on 50% power**

**A lot of people ask what pan I use**

**The sauce will separate and become grainy**

**If you have leftovers, I recommend storing them in an airtight container in the fridge and enjoying within 3-4 days**

**There are a few ways you could customize this recipe, like swapping out the fettuccine noodles for a smaller pasta like rotini or farfalle**

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# Future Steps:

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- **Reevaluate labels**
- **Add comments to final output**

thank you.

