

# Recipe App

## User

### POST User Create

https://recipe.ajaycodelab.com/user

Body raw (json)

```
json

{
  "email": "virangipate2891@gmail.com",
  "password": "123",
  "first_name": "Virangi",
  "last_name": "Patel"
}
```

### PUT Update user Details

https://recipe.ajaycodelab.com/user

## HEADERS

Cache-Control	no-cache
Authorization	Bearer eyJhbGciOiJIUzI1NiIsInR5cCI6IkpXVCJ9.eyJlbWFnZWVudGVsLmFqYXk3NDVAZ21haWwuY29tliwicm9sZSI6IkkFkbWluliwiZXhwIjoxNzE1MDI0Mjk5fQ.Bb-paZNz3VDDa-IXqG4jR0J4-kyEb5UEJENIzVfpBv4
user_id	4639bdf1-8e2e-4a28-af6e-4adb37961a15

Body raw (json)

```
json

{
  "confirmed_email": "Yes"
}
```

DELETE Delete User

https://recipe.ajaycodelab.com/user

HEADERS

Cache-Control	no-cache
Authorization	Bearer eyJhbGciOiJIUzI1NiIsInR5cCI6IkpXVCJ9.eyJlbWFpbCI6InBhdGVsLmFqYXk3NDV AZ21haWwuY29tliwicm9sZSI6IkFkbWluliwiZXhwIjoxNzE1MDA5ODE1fQ.Q485xL kl6fdZTwOtDwTY05_1TSPRHMVYMgBG3sQ6joc
user_id	3f7206fe-5724-4b72-9b87-86b96d76379c

GET Get All User

https://recipe.ajaycodelab.com/user

HEADERS

Authorization	Bearer eyJhbGciOiJIUzI1NiIsInR5cCI6IkpXVCJ9.eyJlbWFpbCI6InBhdGVsLmFqYXk3NDV AZ21haWwuY29tliwicm9sZSI6IkFkbWluliwiZXhwIjoxNzE1MDA5ODE1fQ.Q485xL kl6fdZTwOtDwTY05_1TSPRHMVYMgBG3sQ6joc
Cache-Control	no-cache

Body raw (json)

json

```
{  
  "email": "virangipate2891@gmail.com",  
  "password": "123",  
  "firstName": "Virangi"  
}
```

## Recipe

### GET Get All Recipe

<https://recipe.ajaycodelab.com/recipe>

#### HEADERS

Authorization	Bearer eyJhbGciOiJIUzI1NiIsInR5cCI6IkpXVCJ9.eyJlbWFpbCI6InZpcmFuZ2lwYXRlbDI4OTFAZ21haWwuY29tliwicm9sZSI6IIVzZXliLCJleHAiOjE3MTUwMjQ0Nzh9.Ihy06QKzv-5AiD-K4y476NeErczUSV9Y0aysbseZAlg
Cache-Control	no-cache

### DELETE Delete Recipe

<https://recipe.ajaycodelab.com/recipe>

#### HEADERS

Authorization	Bearer eyJhbGciOiJIUzI1NiIsInR5cCI6IkpXVCJ9.eyJlbWFpbCI6InZpcmFuZ2lwYXRlbDI4OTFAZ21haWwuY29tliwicm9sZSI6IIVzZXliLCJleHAiOjE3MTUwMjQ0Nzh9.Ihy06QKzv-5AiD-K4y476NeErczUSV9Y0aysbseZAlg
Cache-Control	no-cache
recipe_id	b4561ae1-24dd-4499-8f4f-964703c793c7

### POST Create Recipe

https://recipe.ajaycodelab.com/recipe

## HEADERS

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### Authorization

Bearer

eyJhbGciOiJIUzI1NiIsInR5cCI6IkpXVCJ9.eyJlbWFpbCI6InZpcmFuZ2lwYXRibDI4OTFAZ2Z1haWwuY29tliwicm9sZSI6IiVzZXliLCJleHAiOiJlZ3MTUwMjQ0Nzh9.Ihy06QKzv-5AiD-K4y476NeErczUSV9Y0aysbseZAlg

### Cache-Control

no-cache

### Body raw (json)

---

json

```
{
  "title": "Chicken Alfredo Pasta",
  "description": "Creamy Alfredo sauce served over tender chicken and pasta.",
  "ingredients": [
    {"name": "Chicken breast", "amount": "2, boneless and skinless"},
    {"name": "Fettuccine pasta", "amount": "8 oz"},
    {"name": "Heavy cream", "amount": "1 cup"},
    {"name": "Butter", "amount": "1/4 cup"},
    {"name": "Garlic", "amount": "2 cloves, minced"},
    {"name": "Parmesan cheese", "amount": "1 cup, grated"},
    {"name": "Salt", "amount": "to taste"},
    {"name": "Black pepper", "amount": "to taste"},
    {"name": "Fresh parsley", "amount": "2 tbsp, chopped"}
  ],
  "instructions": [
    {"stepNumber": 1, "stepDesc": "Cook fettuccine pasta according to package instructions. Drain."},
    {"stepNumber": 2, "stepDesc": "Season chicken breasts with salt and pepper. Cook in a skillet over medium heat."},
    {"stepNumber": 3, "stepDesc": "In the same skillet, melt butter over medium heat. Add minced garlic and cook for 1 minute."},
    {"stepNumber": 4, "stepDesc": "Stir in heavy cream and grated Parmesan cheese. Cook until sauce thickens."},
    {"stepNumber": 5, "stepDesc": "Slice cooked chicken breasts and add to the sauce."},
    {"stepNumber": 6, "stepDesc": "Add cooked fettuccine pasta to the skillet. Toss until pasta is coated in sauce."},
    {"stepNumber": 7, "stepDesc": "Garnish with chopped parsley before serving."},
    {"stepNumber": 8, "stepDesc": "Enjoy your creamy Chicken Alfredo Pasta!"}
  ],
  "prepTime": 15,
  "cookTime": 20,
  "servings": 4
}
```

https://recipe.ajaycodelab.com/recipe

HEADERS

Authorization	Bearer eyJhbGciOiJIUzI1NiIsInR5cCI6IkpXVCJ9.eyJlbWFpbCI6InZpcmFuZ2lwYXRlbDI4OTFAZ2Z1haWwuY29tliwicm9sZSI6IiVzZXliLCJleHAiOjE3MTUwMjQ0Nzh9.Ihy06QKzv-5AiD-K4y476NeErczUSV9Y0aysbseZAlg
Cache-Control	no-cache

Body raw (json)

```
json

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  "description": "Creamy Alfredo sauce served over tender chicken and pasta.",
  "ingredients": [
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    { "name": "Butter", "amount": "1/4 cup"},
    { "name": "Garlic", "amount": "2 cloves, minced"},
    { "name": "Parmesan cheese", "amount": "1 cup, grated"},
    { "name": "Salt", "amount": "to taste"},
    { "name": "Black pepper", "amount": "to taste"},
    { "name": "Fresh parsley", "amount": "2 tbsp, chopped"}
  ],
  "instructions": [
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    { "stepNumber": 7, "stepDesc": "Garnish with chopped parsley before serving." },
    { "stepNumber": 8, "stepDesc": "Enjoy your creamy Chicken Alfredo Pasta!" }
  ],
  "prepTime": 15,
  "cookTime": 20,
  "servings": 4
}
```

https://recipe.ajaycodelab.com/login

**HEADERS**

---

email	virangipatel2891@gmail.com
password	123
Cache-Control	no-cache