



**SSN COLLEGE OF ENGINEERING  
KALAVAKKAM-603110**

Department of Computer Science and Engineering  
UCS2601 – Internet Programming-CSE-B-24  
III Year CSE - ( VI Semester)

**Recipe Finder App**

**Academic Year 2023-24**

**Batch: 2021- 2025**

**Faculty Incharge : RAGHAVENDRA KUMAR SAKALI**

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**CAT 1 & CAT2 – Assignments - Regulations – R2021**

Course Code	<b>UCS1601</b>	Course Name	Internet Programming				
Course Type	<b>Theory</b>	Course Category	Professional Core (PC)	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
Regulation	<b>R-2021</b>		Academic Year	<b>2023-24 (Even)</b>			
Degree and Branch	<b>B.E. Computer Science &amp; Engineering</b>		Batch	<b>2021-25</b>			
Semester	<b>VI</b>		Faculty Name	<b>Mr. S. Raghavendra Kumar Dr. B. Prabavathy</b>			
Department Offering the Course			<b>Computer Science and Engineering</b>				

**Deadline: 09.05.2024**

**Design of Recipe Finder Full Stack Web Application**

**Problem Description**

Design a full stack Recipe Finder web application which allows users to search for recipes based on the name of the recipe. The app can fetch data from various recipe APIs, display recipes, and provide additional details such as cooking instructions, nutritional information, and user reviews. Prepare a report containing the design, code, output snapshots, best practices used and learning outcomes.

[CO1, CO2, CO4, CO5, K5, 1.4.1, 2.1.2, 2.2.3, 3.2.1, 10.1.2, 13.3.1]

Here are some key features to consider:

- **Recipe Search:** Incorporate a search feature that empowers users to discover recipes by entering keyword.
- **Filtering and Sorting:** Provide options to filter and sort recipes based on criteria such as cooking time, difficulty level, and cuisine
- **Recipe Details:** Display detailed information about each recipe, including ingredients and step-by-step instructions along with the image.
- **Saved Recipes:** Allow users to save their favorite recipes for future reference. Provide a personal recipe collection where users can manage and organize their saved recipes

Design the following:

- Most appealing layout template
- Schema of the necessary MongoDB collections
- Necessary endpoints, controllers, collections, and components as a sequence diagram

Do the following operations:

- Sending appropriate GET http requests from front end, to the endpoint in the node server.

# *My favourite dish*

Pasta with bacon  
and tomato sauce

## Ingredients

1 red onion  
2 red peppers  
120 g bacon  
1 can (450 g) tomatoes  
1 cup water  
olive oil  
garlic  
oregano  
50 g pasta per person



## Method

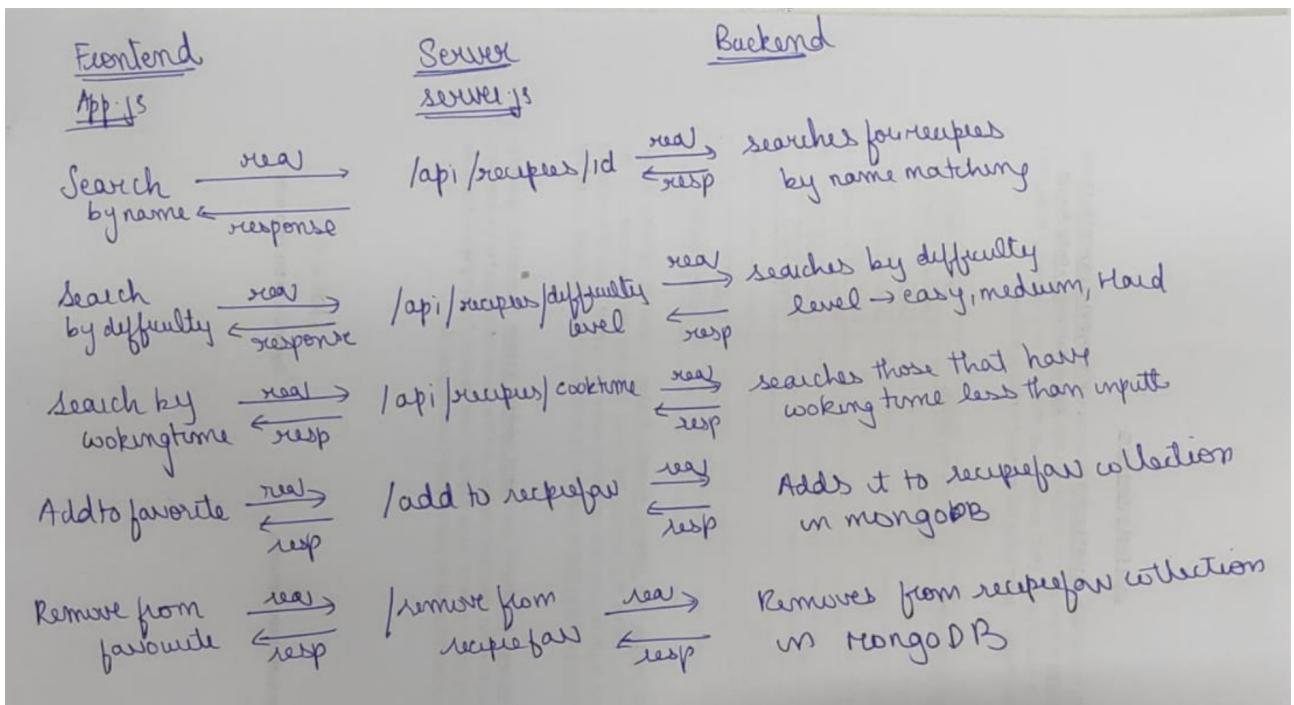
- 1 Cut the onion, red peppers and bacon into small pieces.
- 2 Heat some olive oil in a pan and fry the onion, red peppers and bacon.
- 3 Add oregano, garlic, tomatoes and water and cook for 20 minutes.
- 4 Cook the pasta in a big pot of boiling water.
- 5 Serve the pasta with the sauce, and enjoy!

Prepare a report containing the following:

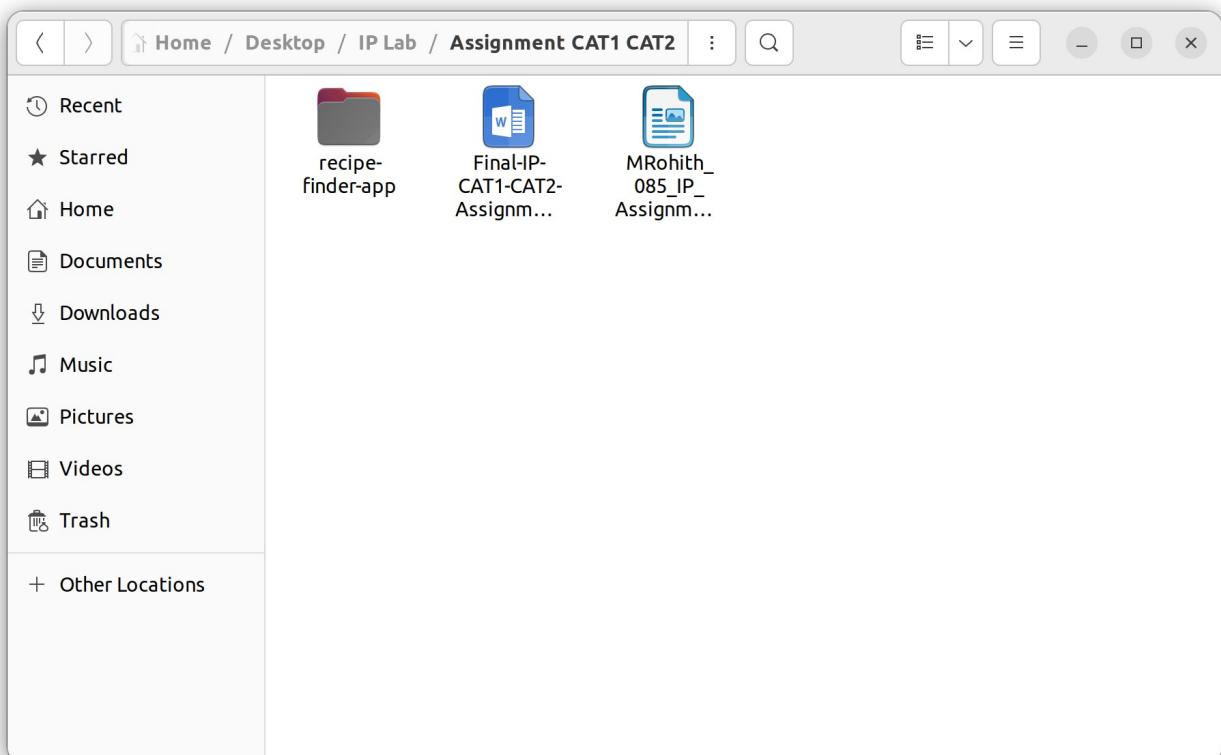
[10.1.1, 10.1.2]

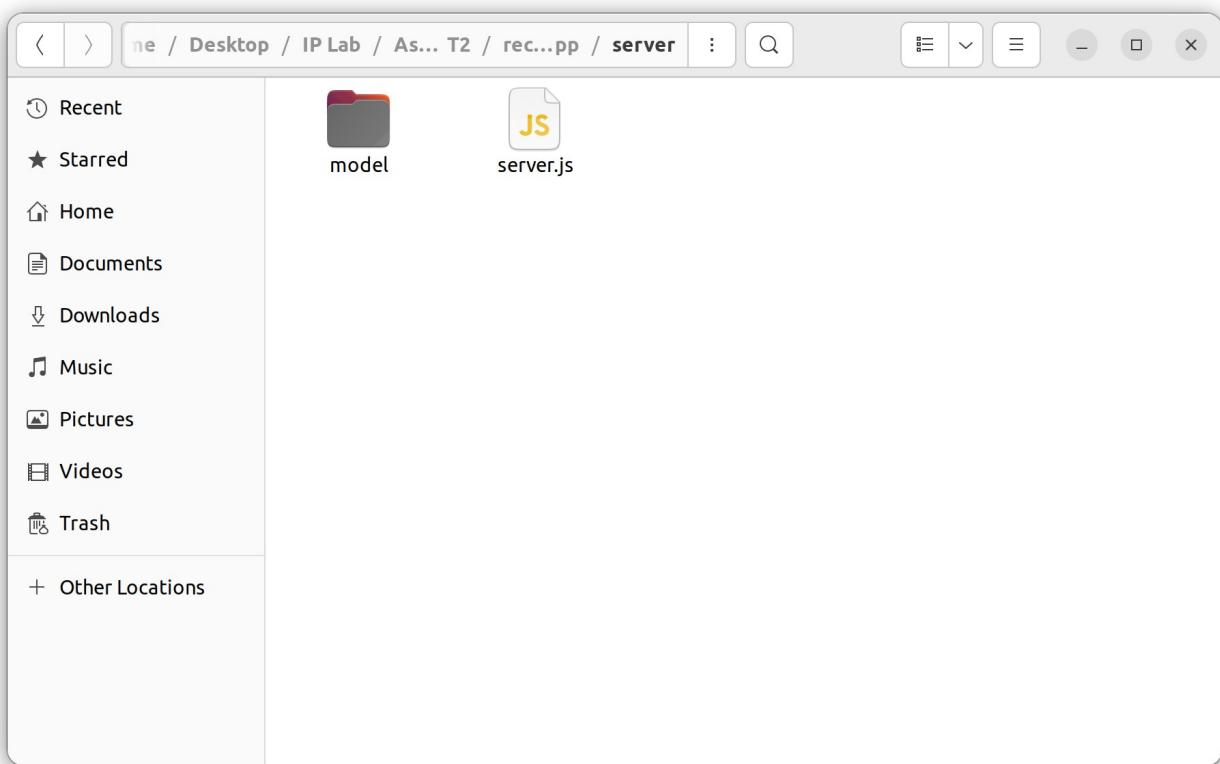
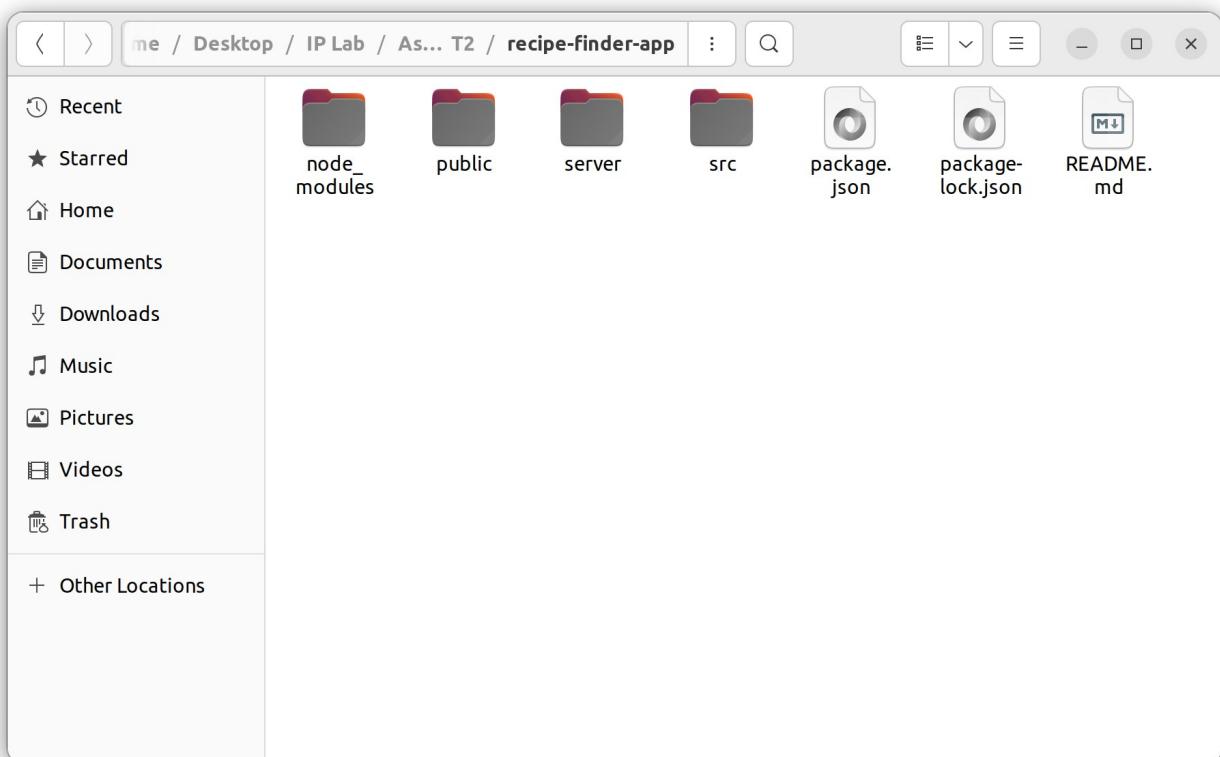
- i. Draw the design, write the collections used
- ii. Code with snapshots

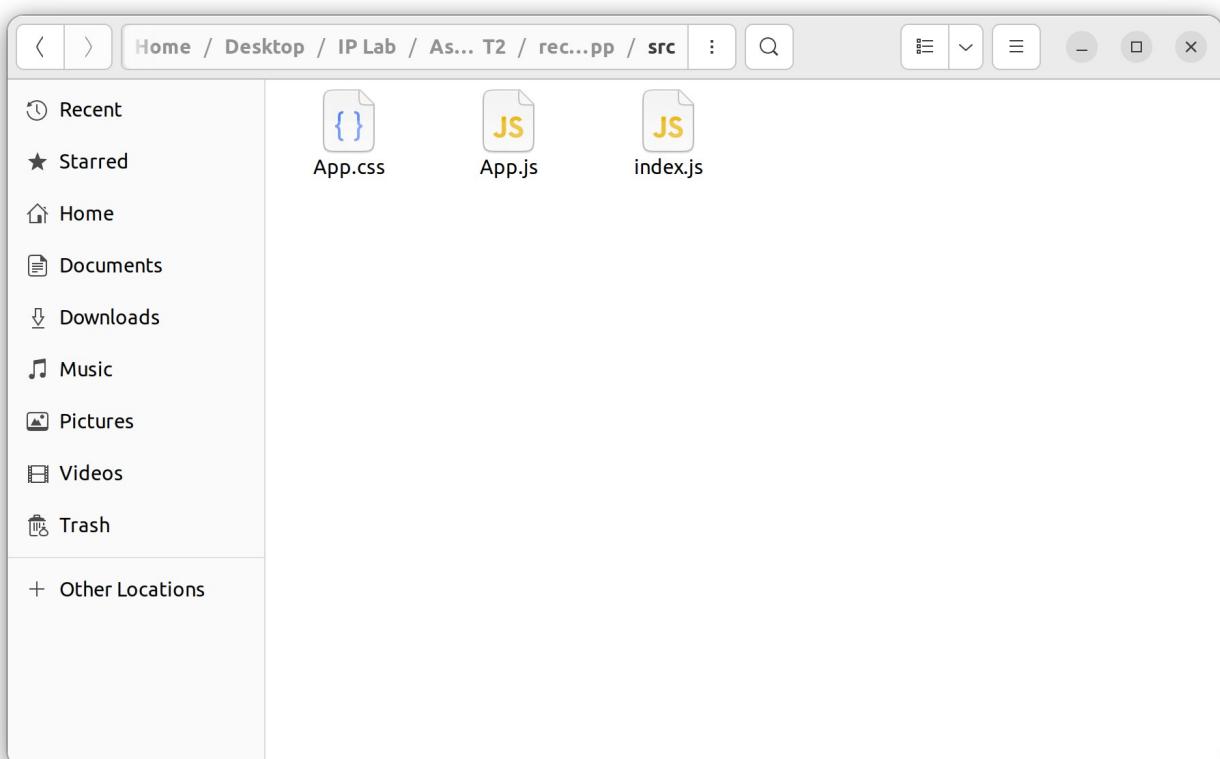
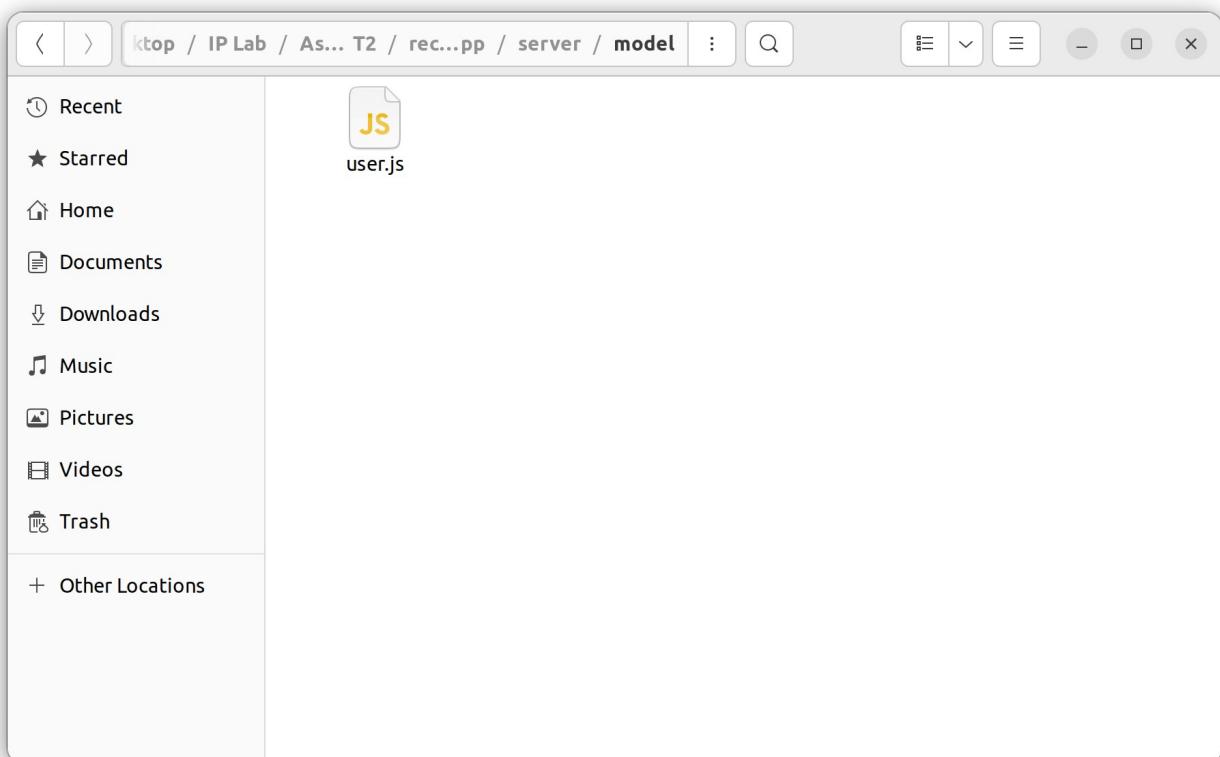
**1. Design:**



### Hierarchy:







### **Collections used:**

**recipes:** Defined by recipeSchema and contains:

- name: Name of the recipe (required).
- image: Image URL or path for the recipe (required).
- ingredients: List of ingredients (required).
- instructions: Cooking instructions (required).
- cookingTime: Time required to cook the recipe (required).
- difficultyLevel: Difficulty level of the recipe (required).
- cuisine: Type of cuisine (required).
- nutrition: Nutritional information (optional, defaults to an empty object).

**Recipiefavs:** Defined by recipefavSchema and contains:

- name: Name of the recipe (required).
- image: Image URL or path for the recipe (required).
- ingredients: List of ingredients (required).
- instructions: Cooking instructions (required).
- cookingTime: Time required to cook the recipe (required).
- difficultyLevel: Difficulty level of the recipe (required).
- cuisine: Type of cuisine (required).
- nutrition: Nutritional information (optional, defaults to an empty object).

This contains the favourite recipes of the user.

### **2. Program code:**

#### **server.js**

```
const express = require("express");
const mongoose = require("mongoose");
const cors = require("cors");
const bodyParser = require("body-parser");
const { Recipe, Favourite } = require('./model/user.js');

const app = express();
app.use(cors());
app.use(bodyParser.json());

// MongoDB Connection
mongoose.connect("mongodb://localhost:27017/recipeApp", {
  useNewUrlParser: true,
  useUnifiedTopology: true,
}).then(() => console.log("MongoDB connected"))
  .catch(err => console.error("MongoDB connection error:", err));

// Routes
app.get("/recipes", (req, res) => {
  let query = {};
```

```

if (req.query.name) {
  query.name = { $regex: req.query.name, $options: "i" };
}
if (req.query.cuisine) {
  query.cuisine = req.query.cuisine;
}
if (req.query.difficultyLevel) {
  query.difficultyLevel = req.query.difficultyLevel;
}
if (req.query.cookingTime) {
  query.cookingTime = { $lte: req.query.cookingTime };
}
Recipe.find(query)
  .then(recipes => {
    res.json(recipes);
  })
  .catch(error => res.status(500).json({ error: 'Internal Server Error', details: error.message }));
});

app.get("/favourites", (req, res) => {
  Favourite.find({})
    .then(favourites => {
      res.json(favourites);
    })
    .catch(error => res.status(500).json({ error: 'Internal Server Error', details: error.message }));
});

app.post("/favourites", (req, res) => {
  const { id } = req.body;
  Recipe.findById(id)
    .then(recipe => {
      const fav = new Favourite(recipe.toObject());
      fav.save()
        .then(savedFav => res.json(savedFav))
        .catch(err => res.status(400).json({ error: 'Failed to save favourite', details: err.message }));
    })
    .catch(err => res.status(404).json({ error: 'Recipe not found', details: err.message }));
});

app.delete("/favourites/:id", (req, res) => {
  const { id } = req.params;
  Favourite.findByIdAndDelete(id)
    .then(deletedFavourite => {
      if (!deletedFavourite) {
        return res.status(404).json({ error: 'Favourite not found' });
      }
      res.json({ message: 'Favourite removed successfully' });
    })
    .catch(error => res.status(500).json({ error: 'Internal Server Error', details: error.message }));
});

app.listen(3001, () => {
  console.log("Server is running on port 3001");
});

```

### user.js

```
const mongoose = require('mongoose');

const recipeSchema = new mongoose.Schema({
  name: { type: String, required: true },
  image: { type: String, required: true },
  ingredients: [{ type: String, required: true }],
  instructions: [{ type: String, required: true }],
  cookingTime: { type: String, required: true },
  difficultyLevel: { type: String, required: true },
  cuisine: { type: String, required: true },
});

const Recipe = mongoose.model('recipes', recipeSchema);

const favouriteSchema = new mongoose.Schema({
  name: { type: String, required: true },
  image: { type: String, required: true },
  ingredients: [{ type: String, required: true }],
  instructions: [{ type: String, required: true }],
  cookingTime: { type: String, required: true },
  difficultyLevel: { type: String, required: true },
  cuisine: { type: String, required: true },
});

const Favourite = mongoose.model('recipiefav', favouriteSchema);

module.exports = { Recipe, Favourite };
```

### App.js

```
import React, { useState, useEffect } from 'react';
import axios from 'axios';
import './App.css';

function App() {
  const [recipes, setRecipes] = useState([]);
  const [favourites, setFavourites] = useState([]);
  const [search, setSearch] = useState("");
  const [cuisine, setCuisine] = useState("");
  const [difficulty, setDifficulty] = useState("");
  const [cookingTime, setCookingTime] = useState("");
  const [error, setError] = useState("");
  const [message, setMessage] = useState("");

  useEffect(() => {
    fetchRecipes();
    fetchFavourites();
  }, []);

  const fetchRecipes = () => {
```

```

axios.get(`http://localhost:3001/recipes?name=${search}&cuisine=${cuisine}&difficultyLevel=${difficulty}&cookingTime=${cookingTime}`)
.then(response => {
  if (response.data.length > 0) {
    setRecipes(response.data);
    setError("");
  } else {
    setError('No recipes found');
    setRecipes([]);
  }
})
.catch(error => {
  setError('Error fetching recipes: ' + error.message);
  setRecipes([]);
});
};

const fetchFavourites = () => {
  axios.get(`http://localhost:3001/favourites`)
  .then(response => {
    if (response.data.length > 0) {
      setFavourites(response.data);
    } else {
      setFavourites([]);
    }
  })
  .catch(error => {
    console.error('Error fetching favourites: ' + error.message);
  });
};

const addToFavourites = (id) => {
  axios.post(`http://localhost:3001/favourites`, { id })
  .then(response => {
    alert('Added to favourites!');
    fetchFavourites(); // Update favourites list after adding
  })
  .catch(error => {
    console.error('Error adding to favourites: ' + error.message);
  });
};

const removeFromFavourites = (id) => {
  axios.delete(`http://localhost:3001/favourites/${id}`)
  .then(response => {
    alert('Removed from favourites!');
    setFavourites(favourites.filter(favourite => favourite._id !== id));
  })
  .catch(error => {
    console.error('Error removing from favourites: ' + error.message);
  });
};

```

```

const handleSearchChange = (event) => {
  setSearch(event.target.value);
};

const handleCuisineChange = (event) => {
  setCuisine(event.target.value);
};

const handleDifficultyChange = (event) => {
  setDifficulty(event.target.value);
};

const handleCookingTimeChange = (event) => {
  setCookingTime(event.target.value);
};

const handleSearch = () => {
  fetchRecipes();
};

const sortRecipesByDifficulty = () => {
  setRecipes([...recipes].sort((a, b) => {
    const difficultyOrder = { Easy: 1, Medium: 2, Hard: 3 };
    return difficultyOrder[a.difficultyLevel] - difficultyOrder[b.difficultyLevel];
  }));
};

const sortRecipesByCookingTime = () => {
  setRecipes([...recipes].sort((a, b) => a.cookingTime - b.cookingTime));
};

return (
  <div>
    <div>
      <h1>Recipe Finder</h1>
      <center>
        <input type="text" placeholder="Search by name" value={search} onChange={handleSearchChange}><br />
        <input type="text" placeholder="Search by cuisine" value={cuisine} onChange={handleCuisineChange}><br />
        <input type="text" placeholder="Search by difficulty" value={difficulty} onChange={handleDifficultyChange}><br />
        <input type="text" placeholder="Search by cooking time (minutes)" value={cookingTime} onChange={handleCookingTimeChange}><br />
        <button onClick={handleSearch}>Search</button>
        <br/><br/>
        <button onClick={sortRecipesByDifficulty}>Sort by Difficulty</button>
        <br/><br/>
        <button onClick={sortRecipesByCookingTime}>Sort by Cooking Time</button><br /><br />
      </center>
      <h1>---- List of Items ----</h1>
      {error && <p>{error}</p>}
      <div className="recipes">

```

```

{recipes.map((recipe) => (
  <div key={recipe._id} className="recipe">
    <center>
      <h1>{recipe.name}</h1>
      <img src={recipe.image} alt={recipe.name} style={{ width: '200px', height: '200px' }} />
      <h3>Cuisine</h3>
      <p> {recipe.cuisine}</p>
      <h3>Cooking Time</h3>
      <p> {recipe.cookingTime}</p>
      <h3>Difficulty Level:</h3>
      <p> {recipe.difficultyLevel}</p>
      <button onClick={() => addToFavourites(recipe._id)}>Add to Favourites</button>
    </center>
    <div>
      <h3>Ingredients</h3>
      <ul>
        {recipe.ingredients.map((ingredient, index) => (
          <li key={index}>{ingredient}</li>
        )))
      </ul>
    </div>
    <div>
      <h3>Instructions</h3>
      <ol>
        {recipe.instructions.map((step, index) => (
          <li key={index}>{step}</li>
        )))
      </ol>
    </div>
    <div>
      ))
    </div>
  </div>
  <div>
    <h1>---- Favourites ----</h1>
    <div className='recipes'>
      {favourites.map((fav) => (
        <div key={fav._id} className="favourite">
          <center>
            <h1>{fav.name}</h1>
            <img src={fav.image} alt={fav.name} style={{ width: '200px', height: '200px' }} />
            <h3>Cuisine</h3>
            <p>{fav.cuisine}</p>
            <h3>Cooking Time</h3>
            <p>{fav.cookingTime}</p>
            <h3>Difficulty Level</h3>
            <p> {fav.difficultyLevel}</p>
            <button onClick={() => removeFromFavourites(fav._id)}>Remove from Favourites</button>
          </center>
        </div>
      <div>
        <h3>Ingredients</h3>
        <ul>
          {fav.ingredients.map((ingredient, index) => (
            <li key={index}>{ingredient}</li>
          )))
        </ul>
      </div>
    </div>
  </div>
))

```

```

        ))}
      </ul>
    </div>
    <div>
      <h3>Instructions</h3>
      <ol>
        {fav.instructions.map((step, index) => (
          <li key={index}>{step}</li>
        )));
      </ol>
    </div>
    </div>
  )});
}

```

export default App;

### App.css

```

body {
  font-family: Arial, sans-serif;
  margin: 0;
  padding: 0;
  background-image: linear-gradient(beige, brown);
  background-size: cover; /* Ensure the image covers the entire background */
}

.container {
  max-width: 1000px; /* Increased maximum width */
  margin: 50px auto; /* Increased margin */
  padding: 20px;
  background-color: rgba(255, 255, 255, 0.9); /* Adjusted background color opacity */
  border-radius: 15px; /* Increased border radius */
  box-shadow: 0 0 20px rgba(0, 0, 0, 0.2); /* Increased box shadow */
}

h1 {
  text-align: center;
  margin-bottom: 30px; /* Increased margin bottom */
  color: purple;
  text-shadow: 2px 2px 4px rgba(0, 0, 0, 0.1); /* Added text shadow */
}

input[type="text"] {
  color: purple;
  font-weight: bold;
  font-size: larger;
  font-family: 'Times New Roman', Times, serif;
  width: 30%;
}

```

```
padding: 15px; /* Increased padding */  
margin-bottom: 30px; /* Increased margin bottom */  
box-sizing: border-box;  
border: 1px solid #ccc; /* Added border */  
border-radius: 8px; /* Added border radius */  
}
```

```
button {  
width: 300px;  
padding: 15px 25px; /* Increased padding */  
background-color: blue;  
color: #fff;  
border: none;  
cursor: pointer;  
border-radius: 8px; /* Added border radius */  
}
```

```
button:hover {  
background-color: purple;  
}
```

```
.recipes, .favourites {  
display: grid;  
grid-template-columns: 1fr 1fr 1fr;  
margin: 30px;  
grid-gap: 30px; /* Increased grid gap */  
}
```

```
.recipe, .favourite {  
background-color: #f9f9f9;  
border-radius: 15px;  
box-shadow: 0 0 10px rgba(0, 0, 0, 0.1);  
padding: 30px; /* Increased padding */  
}
```

```
.recipe h2, .favourite h2 {  
margin-bottom: 20px; /* Increased margin bottom */  
color: #007bff;  
}
```

```
.recipe img, .favourite img {  
width: 100%;  
height: auto;  
border-radius: 8px; /* Added border radius */  
margin-bottom: 20px;  
}
```

```
.recipe p, .favourite p {  
margin-bottom: 10px; /* Increased margin bottom */  
}
```

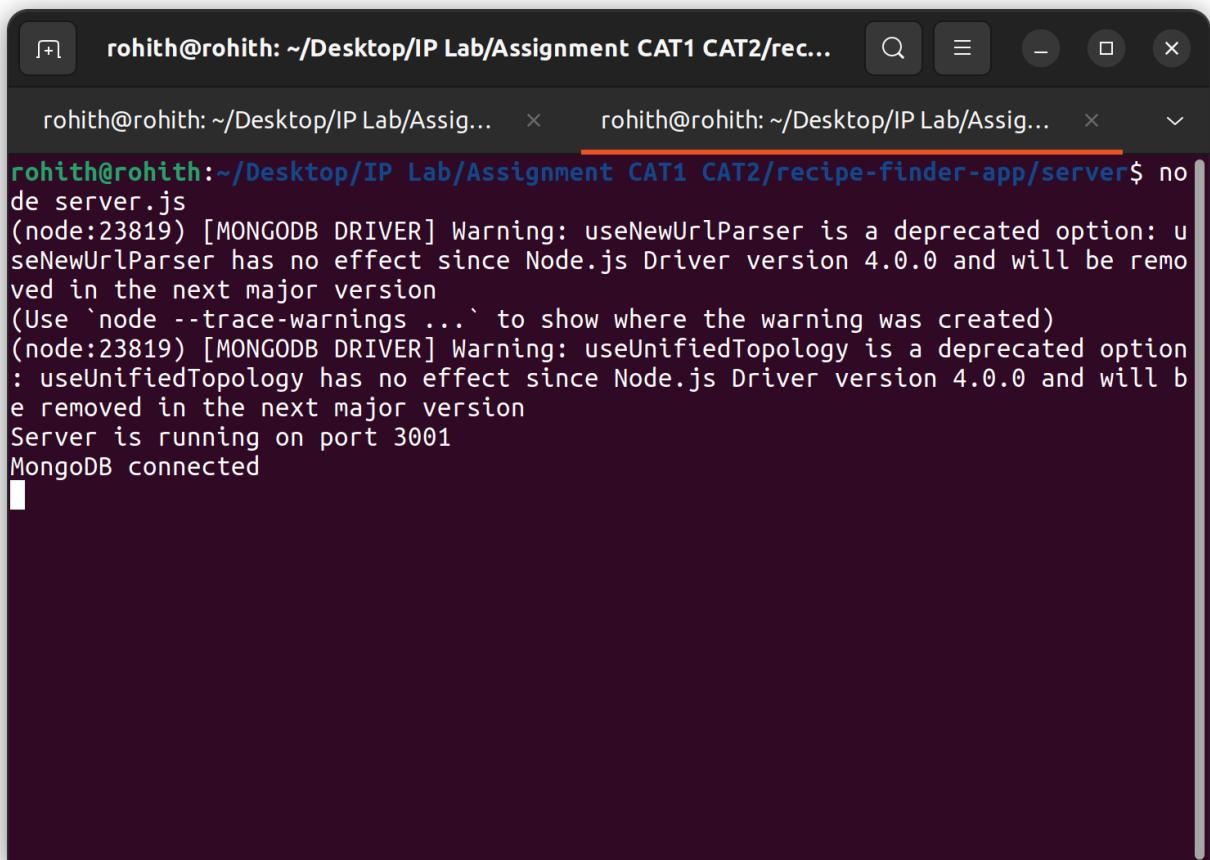
```
h3 {  
color: red;  
}
```

### index.js

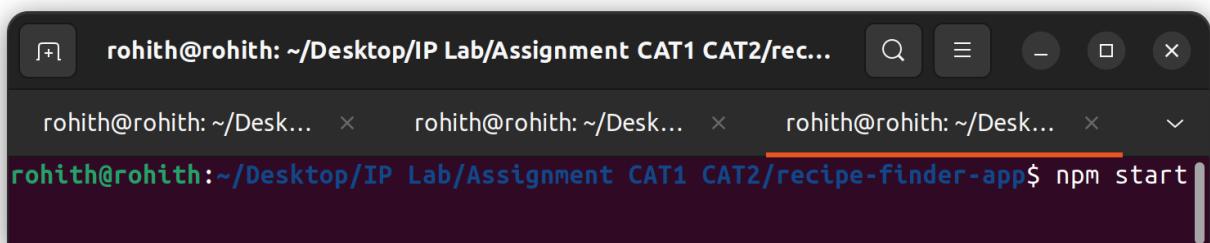
```
import React from 'react';
import ReactDOM from 'react-dom';
import App from './App';

ReactDOM.render(
  <React.StrictMode>
    <App/>
  </React.StrictMode>,
  document.getElementById('root')
);
```

### Output:



```
rohith@rohith: ~/Desktop/IP Lab/Assignment CAT1 CAT2/recipe-finder-app/server$ node server.js
(node:23819) [MONGODB DRIVER] Warning: useNewUrlParser is a deprecated option: useNewUrlParser has no effect since Node.js Driver version 4.0.0 and will be removed in the next major version
(Use `node --trace-warnings ...` to show where the warning was created)
(node:23819) [MONGODB DRIVER] Warning: useUnifiedTopology is a deprecated option : useUnifiedTopology has no effect since Node.js Driver version 4.0.0 and will be removed in the next major version
Server is running on port 3001
MongoDB connected
```



```
rohith@rohith: ~/Desktop/IP Lab/Assignment CAT1 CAT2/recipe-finder-app$ npm start
```

localhost:3000

## Recipe Finder

Search by name

Search by cuisine

Search by difficulty

Search by cooking time (minutes)

**Search**

**Sort by Difficulty**

**Sort by Cooking Time**

---- List of Items ----

---- List of Items ----

### Pasta with Bacon and Tomato Sauce



**Cuisine**  
Italian

**Cooking Time**  
40

**Difficulty Level:**  
Medium

**Add to Favourites**

**Ingredients**

- 1 red onion
- 2 red peppers
- 120g bacon
- 1 can (450g) tomatoes
- 1 cup water
- olive oil
- garlic
- oregano
- 50g pasta per person

**Instructions**

1. Cut the onion, red peppers and bacon into small pieces.
2. Heat some olive oil in a pan and fry the onion, red peppers and bacon.
3. Add oregano, garlic, tomatoes and water and cook for 20 minutes.
4. Cook the pasta in a big pot of boiling water.
5. Serve the pasta with the sauce, and enjoy!

### Chicken Curry



**Cuisine**  
Indian

**Cooking Time**  
35

**Difficulty Level:**  
Easy

**Add to Favourites**

**Ingredients**

- 500g chicken breast
- 1 onion
- 2 garlic cloves
- 1 tbsp ginger
- 400ml coconut milk
- 1 tbsp curry powder
- salt
- pepper
- fresh cilantro

**Instructions**

1. Dice the chicken breast and onion.
2. Crush the garlic and grate the ginger.
3. Fry the onion, garlic, and ginger until golden.
4. Add the chicken and curry powder and cook until browned.
5. Pour in the coconut milk and simmer for 20 minutes.
6. Season with salt and pepper.
7. Garnish with cilantro before serving.

### Beef Stew



**Cuisine**  
American

**Cooking Time**  
15

**Difficulty Level:**  
Medium

**Add to Favourites**

**Ingredients**

- 800g beef chuck
- 3 carrots
- 2 onions
- 3 potatoes
- 2 cups beef broth
- 1 tbsp tomato paste
- 1 tsp thyme
- salt
- pepper

**Instructions**

1. Cut beef into cubes.
2. Chop carrots and onions, and peel potatoes.
3. Brown the beef cubes in a pot.
4. Add all vegetables and cook for a few minutes.
5. Add beef broth, tomato paste, and thyme.
6. Simmer on low heat for 2 hours.
7. Season with salt and pepper to taste.

## ---- Favourites ----

### Vegetable Stir Fry

**Cuisine**

Asian

**Cooking Time**

15

**Difficulty Level**

Easy

[Remove from Favourites](#)**Ingredients**

- 1 bell pepper
- 2 carrots
- 200g tofu
- 1 broccoli head
- 2 tbsp soy sauce
- 1 tbsp sesame oil
- 1 tsp chili flakes

**Instructions**

1. Chop all vegetables and tofu.
2. Heat sesame oil in a large pan.
3. Add vegetables and tofu and stir fry for 10 minutes.
4. Drizzle soy sauce and sprinkle chili flakes.
5. Stir fry for another 5 minutes and serve hot.

### Beef Tacos

**Cuisine**

Mexican

**Cooking Time**

20

**Difficulty Level**

Easy

[Remove from Favourites](#)**Ingredients**

- 500g ground beef
- 1 onion, diced
- 2 cloves garlic, minced
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon paprika
- 1/4 teaspoon cayenne pepper
- Salt and black pepper to taste
- 8 small corn or flour tortillas
- Toppings: shredded lettuce, diced tomatoes, shredded cheese, sour cream, salsa, guacamole

**Instructions**

1. In a skillet, cook ground beef, onion, and garlic over medium heat until beef is browned and onion is softened.
2. Add chili powder, ground cumin, paprika, cayenne pepper, salt, and black pepper. Stir to combine.
3. Warm tortillas in a separate skillet or in the microwave.
4. Assemble tacos by spooning beef mixture onto each tortilla and adding desired toppings.
5. Serve hot and enjoy!

### Homemade Pizza

**Cuisine**

Italian

**Cooking Time**

25

**Difficulty Level**

Medium

[Remove from Favourites](#)**Ingredients**

- Pizza dough (store-bought or homemade)
- Tomato sauce
- Shredded mozzarella cheese
- Pepperoni slices
- Bell peppers, sliced
- Red onion, sliced
- Fresh basil leaves
- Olive oil
- Salt and black pepper to taste

**Instructions**

1. Preheat oven to the highest temperature (usually around 500°F or 260°C).
2. Roll out pizza dough on a floured surface to desired thickness.
3. Transfer dough to a pizza stone or baking sheet lined with parchment paper.
4. Spread tomato sauce evenly over the dough, leaving a small border around the edges.
5. Sprinkle shredded mozzarella cheese over the sauce.
6. Arrange pepperoni slices, bell peppers, red onion, and fresh basil leaves on top of the cheese.
7. Drizzle olive oil over the toppings and season with salt and black pepper.
8. Bake pizza in the preheated oven for 10-15 minutes, or until crust is golden brown and cheese is bubbly.
9. Slice and serve hot.

## MongoDB Compass

MongoDB Compass - localhost:27017/recipeApp.recipes

Connect Edit View Collection Help

localhost:27017 ...

My Queries recipes

recipeApp > recipes

Documents 12 Aggregations Schema Indexes 1 Validation

Type a query: { field: 'value' } or [Generate query](#) + Explain Reset Find Options ▾

[ADD DATA](#) [EXPORT DATA](#) [UPDATE](#) [DELETE](#)

1 - 12 of 12

`_id: ObjectId('663b4948bf01d669e294e80a')`  
`name : "Pasta with Bacon and Tomato Sauce"`  
`image : "https://img.freepik.com/premium-photo/classic-italian-pasta-penne-parm..."`  
▶ `ingredients : Array (9)`  
▶ `instructions : Array (5)`  
`cookingTime : "40"`  
`difficultyLevel : "Medium"`  
`cuisine : "Italian"`  
▶ `nutrition : Object`

`_id: ObjectId('663b4974bf01d669e294e80b')`  
`name : "Chicken Curry"`  
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## Searching Recipe:

### 1) Search by Name

### Recipe Finder

Chicken

Search by cuisine

Search by difficulty

Search by cooking time (minutes)

Search

Sort by Difficulty

Sort by Cooking Time

---- List of Items ----

#### Chicken Curry



**Cuisine**  
Indian

**Cooking Time**  
35

**Difficulty Level:**  
Easy

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**Ingredients**

- 500g chicken breast
- 1 onion
- 2 garlic cloves
- 1 tbsp ginger
- 400ml coconut milk
- 1 tbsp curry powder
- salt
- pepper
- fresh cilantro

**Instructions**

1. Dice the chicken breast and onion.
2. Crush the garlic and grate the ginger.
3. Fry the onion, garlic, and ginger until golden.
4. Add the chicken and curry powder and cook until browned.
5. Pour in the coconut milk and simmer for 20 minutes.
6. Season with salt and pepper.
7. Garnish with cilantro before serving.

#### Teriyaki Chicken



**Cuisine**  
Japanese

**Cooking Time**  
25

**Difficulty Level:**  
Hard

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**Ingredients**

- 500g chicken thighs, boneless and skinless
- 1/2 cup soy sauce
- 1/4 cup mirin
- 2 tablespoons brown sugar
- 2 cloves garlic, minced
- 1 tablespoon ginger, grated
- 2 tablespoons sesame oil
- Sesame seeds and sliced green onions for garnish

**Instructions**

1. In a bowl, mix soy sauce, mirin, brown sugar, minced garlic, and grated ginger to make the teriyaki sauce.
2. Cut chicken thighs into bite-sized pieces.
3. Heat sesame oil in a large skillet over medium heat.
4. Add chicken pieces to the skillet and cook until browned on all sides.
5. Pour the teriyaki sauce over the chicken and simmer until the sauce thickens and coats the chicken pieces.
6. Garnish with sesame seeds and sliced green onions before serving.
7. Serve hot with rice or vegetables.

## 2)Search by Cuisine

### Recipe Finder

Search by name

Indian

Search by difficulty

Search by cooking time (minutes)

[Search](#)

[Sort by Difficulty](#)

[Sort by Cooking Time](#)

---- List of Items ----

**Chicken Curry**



**Cuisine**  
Indian

**Cooking Time**  
35

**Difficulty Level:**  
Easy

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**Ingredients**

- 500g chicken breast
- 1 onion
- 2 garlic cloves
- 1 tbsp ginger
- 400ml coconut milk
- 1 tbsp curry powder
- salt
- pepper
- fresh cilantro

**Instructions**

1. Dice the chicken breast and onion.
2. Crush the garlic and grate the ginger.
3. Fry the onion, garlic, and ginger until golden.
4. Add the chicken and curry powder and cook until browned.
5. Pour in the coconut milk and simmer for 20 minutes.
6. Season with salt and pepper.
7. Garnish with cilantro before serving.

### 3) Search by difficulty

## Recipe Finder

---- List of Items ----

**Mushroom Risotto**



**Cuisine**  
Italian

**Cooking Time**  
40

**Difficulty Level:**  
Hard

**Ingredients**

- 300g Arborio rice
- 500g mixed mushrooms (such as button, shiitake, and cremini), sliced
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 1 liter vegetable broth
- 100ml white wine (optional)
- 50g grated Parmesan cheese
- Fresh thyme leaves
- Olive oil
- Salt and black pepper to taste

**Instructions**

1. Heat olive oil in a large pan. Sauté onions until translucent, then add garlic and cook until fragrant.
2. Add Arborio rice and stir until coated in oil and slightly translucent.
3. If using, pour in white wine and cook until evaporated.
4. Gradually add vegetable broth, one ladleful at a time, stirring frequently until absorbed before adding more.
5. In a separate pan, sauté mushrooms until golden brown.
6. Once rice is cooked and creamy, stir in grated Parmesan cheese, sautéed mushrooms, and fresh thyme. Season with salt and pepper.

**Teriyaki Chicken**



**Cuisine**  
Japanese

**Cooking Time**  
25

**Difficulty Level:**  
Hard

**Ingredients**

- 500g chicken thighs, boneless and skinless
- 1/2 cup soy sauce
- 1/4 cup mirin
- 2 tablespoons brown sugar
- 2 cloves garlic, minced
- 1 tablespoon ginger, grated
- 2 tablespoons sesame oil
- Sesame seeds and sliced green onions for garnish

**Instructions**

1. In a bowl, mix soy sauce, mirin, brown sugar, minced garlic, and grated ginger to make the teriyaki sauce.
2. Cut chicken thighs into bite-sized pieces.
3. Heat sesame oil in a large skillet over medium heat.
4. Add chicken pieces to the skillet and cook until browned on all sides.
5. Pour the teriyaki sauce over the chicken and simmer until the sauce thickens and coats the chicken pieces.
6. Garnish with sesame seeds and sliced green onions before serving.
7. Serve hot with rice or vegetables.

#### 4) Search by Cooking time

## Recipe Finder

10

Search

Sort by Difficulty

Sort by Cooking Time

---- List of Items ----

**Caprese Salad**



**Cuisine**  
Italian

**Cooking Time**  
10

**Difficulty Level:**  
Easy

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**Ingredients**

- 2 large tomatoes
- 200g fresh mozzarella cheese
- 1/4 cup fresh basil leaves
- 2 tablespoons balsamic vinegar
- 2 tablespoons extra virgin olive oil
- Salt and black pepper to taste

**Instructions**

1. Slice tomatoes and fresh mozzarella cheese into thick slices.
2. Arrange tomato and mozzarella slices alternately on a serving plate.
3. Tear fresh basil leaves and sprinkle them over the tomato and mozzarella slices.
4. Drizzle balsamic vinegar and extra virgin olive oil over the salad.
5. Season with salt and black pepper to taste.
6. Serve immediately as a refreshing appetizer or side dish.

**Greek Salad**



**Cuisine**  
Greek

**Cooking Time**  
10

**Difficulty Level:**  
Easy

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**Ingredients**

- 2 large tomatoes, diced
- 1 cucumber, diced
- 1/2 red onion, thinly sliced
- 1/2 cup Kalamata olives, pitted
- 200g feta cheese, crumbled
- 1/4 cup extra virgin olive oil
- 2 tablespoons red wine vinegar
- 1 teaspoon dried oregano
- Salt and black pepper to taste

**Instructions**

1. In a large bowl, combine diced tomatoes, diced cucumber, sliced red onion, and pitted Kalamata olives.
2. Add crumbled feta cheese to the bowl.
3. In a small bowl, whisk together extra virgin olive oil, red wine vinegar, dried oregano, salt, and black pepper to make the dressing.
4. Pour the dressing over the salad ingredients in the large bowl.
5. Toss gently until everything is evenly coated with the dressing.
6. Serve immediately as a refreshing and flavorful salad, or chill in the refrigerator before serving.

## 5)Sort by difficulty

**--- List of Items ---**

**Chicken Curry**



**Cuisine**: Indian  
**Cooking Time**: 35  
**Difficulty Level:** Easy

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**Ingredients**

- 500g chicken breast
- 1 onion, sliced
- 2 garlic cloves
- 1 cm ginger root
- 400ml coconut milk
- 100g curry powder
- salt
- pepper
- fresh cilantro

**Instructions**

- Dice the chicken breast and onion.
- Crush the garlic and grate the ginger.
- Heat some oil in a large pan, add the onions and garlic and sauté until golden.
- Add the chicken and curry powder and cook until the chicken is fully cooked.
- Pour in the coconut milk and simmer for 20 minutes.
- Season with salt and pepper.
- Garnish with cilantro before serving.

**Vegetable Stir Fry**



**Cuisine**: Asian  
**Cooking Time**: 15  
**Difficulty Level:** Easy

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**Ingredients**

- 1 bell pepper
- 2 carrots
- 200g tofu
- 1 small head broccoli
- 2 tbsp soy sauce
- 1/2 tsp ground ginger
- 1/2 tsp chili flakes

**Instructions**

- Chop all vegetables and tofu.
- Heat some oil in a large pan.
- Add vegetables and tofu and stir fry for 10 minutes.
- Add soy sauce and sprinkle chili flakes.
- Stir fry for another 5 minutes and serve hot.

**Caprese Salad**



**Cuisine**: Italian  
**Cooking Time**: 10  
**Difficulty Level:** Easy

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**Ingredients**

- 2 large tomatoes
- 1/2 cup fresh mozzarella cheese
- 1/4 cup fresh basil leaves
- 1/2 cup extra virgin olive oil
- 2 tablespoons extra virgin olive oil
- black pepper to taste

**Instructions**

- Slice tomatoes and fresh mozzarella cheese into thick slices.
- Arrange tomatoes and mozzarella slices on a plate.
- Tear fresh basil leaves and sprinkle them over the salad.
- Drizzle balsamic vinegar and extra virgin olive oil over the salad.
- Season with salt and black pepper to taste.
- Serve immediately as a refreshing appetizer or side dish.

**Greek Salad**



**Cuisine**: Greek  
**Cooking Time**: 10  
**Difficulty Level:** Easy

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**Ingredients**

- 2 large tomatoes, diced
- 1 cucumber, diced
- 1 red bell pepper, finely sliced
- 1/2 cup Kalamata olives, pitted
- 200g feta cheese, crumbled
- 1/4 cup extra virgin olive oil
- 2 tablespoons red wine vinegar
- 1 teaspoon dried oregano
- 1/2 teaspoon black pepper to taste

**Instructions**

- In a large bowl, combine diced tomatoes, diced cucumber, sliced red bell pepper.
- Add crumbled feta cheese to the bowl.
- In a small bowl, whisk together extra virgin olive oil, red wine vinegar, oregano, black pepper, and salt, and black pepper to make the dressing.
- Pour the dressing over the salad ingredients in the large bowl.
- Toss the salad until everything is evenly coated with the dressing.
- Serve immediately as a refreshing and flavorful salad, or chill in the refrigerator before serving.

**Beef Tacos**



**Cuisine**: Mexican  
**Cooking Time**: 20  
**Difficulty Level:** Easy

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**Ingredients**

- 1 lb ground beef
- 1 onion, diced
- 1/2 cup cilantro, minced
- 1 tablespoon chili powder
- 1/2 teaspoon cumin
- 1/2 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon black pepper to taste
- Toppings: shredded lettuce, diced tomatoes, guacamole

**Instructions**

- In a skillet, cook ground beef, onion, and garlic over medium heat until beef is browned and onion is translucent.
- Add chili powder, ground cumin, paprika, garlic powder, and black pepper to taste. Stir to combine.
- Heat tortillas in a separate skillet or in the microwave.
- Assemble tacos by spooning beef mixture onto each tortilla and adding desired toppings.
- Serve hot and enjoy!

**Pasta with Bacon and Tomato Sauce**



**Cuisine**: Italian  
**Cooking Time**: 40  
**Difficulty Level:** Medium

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**Ingredients**

- 2 red onions
- 2 red peppers
- 1/2 cup bacon
- 1 can (450g) tomatoes
- 1/2 cup water
- olive oil
- oregano
- garlic
- pasta per person

**Instructions**

- Cut the onion, red peppers and bacon into small pieces.
- Heat some olive oil in a pan and fry the onions and red peppers until soft.
- Add oregano, garlic, tomatoes and water and bring to a boil.
- Cook the pasta in a big pot of boiling water.
- Serve the pasta with the sauce, and enjoy!

**Beef Stew**



**Cuisine**: American  
**Cooking Time**: 15  
**Difficulty Level:** Medium

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**Ingredients**

- 500g beef chuck
- 2 onions
- 2 carrots
- 2 potatoes
- 2 cups beef broth
- 1/2 cup tomato paste
- 1 bay leaf
- thyme
- pepper

**Instructions**

- Cut beef into cubes.
- Trim carrots and onions, and peel potatoes.
- Strain the beef broth into a pot.
- Add all vegetables and cook for a few minutes.
- Add beef broth, tomato paste, and thyme.
- Season with salt and pepper to taste.
- Season with salt and pepper to taste.

**Spaghetti Carbonara**



**Cuisine**: Italian  
**Cooking Time**: 20  
**Difficulty Level:** Medium

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**Ingredients**

- 300g spaghetti
- 100g pancetta or bacon, diced
- 2 large eggs
- 100g Parmesan cheese
- 2 cloves garlic, minced
- black pepper to taste

**Instructions**

- Cook spaghetti according to package instructions.
- In a large pan, cook pancetta or bacon until crispy.
- In a bowl, whisk eggs and Parmesan cheese.
- Drain spaghetti, then quickly toss in the egg and cheese mixture.
- Add pancetta or bacon mixture, season with salt and pepper, and serve immediately.

**Grilled Lemon Herb Salmon**



**Cuisine**: Seafood  
**Cooking Time**: 15  
**Difficulty Level:** Medium

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**Ingredients**

- 4 salmon fillets
- lemon slices
- 1/2 cloves garlic, minced
- 1/2 cup fresh parsley, chopped
- 1 tablespoon fresh dill, chopped
- olive oil
- black pepper to taste

**Instructions**

- Preheat grill to medium-high heat.
- Rub salmon fillets with olive oil, minced garlic, and herbs.
- Place salmon fillets on top of each salmon fillet.
- Grill salmon for 4-5 minutes per side, or until cooked through and grill marks appear.
- Season with salt and pepper, and garnish with additional herbs and lemon slices.

**Homemade Pizza**



**Cuisine**: Italian  
**Cooking Time**: 25  
**Difficulty Level:** Medium

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**Ingredients**

- Pizza dough (store-bought or homemade)
- Tomato sauce
- Shredded mozzarella cheese
- Basil leaves
- Bell peppers, sliced
- Fresh basil leaves
- Olive oil
- Salt and black pepper to taste

**Instructions**

- Preheat oven to the highest temperature (usually around 500°F or 260°C).
- Roll out the pizza dough on a floured surface to desired thickness.
- Transfer the dough to a pizza stone or baking sheet lined with parchment paper.
- Spread tomato sauce over the dough, leaving a small border around the edges.
- Sprinkle shredded mozzarella cheese over the sauce.
- Top with sliced bell peppers and fresh basil leaves.
- Drizzle olive oil over the toppings and season with salt and pepper.
- Bake pizza in the preheated oven for 10-15 minutes, or until the crust is golden brown and cheese is bubbly.
- Slice and serve hot.

**Mushroom Risotto**



**Cuisine**: Italian  
**Cooking Time**: 40  
**Difficulty Level:** Hard

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**Ingredients**

- 300g Arborio rice
- 100g button mushrooms (such as button, shiitake, and cremini), sliced
- 1/2 cup white wine
- 2 cloves garlic, minced
- 100ml white wine (optional)
- 100g parmesan cheese
- Fresh thyme leaves
- olive oil
- salt and black pepper to taste

**Instructions**

- Heat olive oil in a large pan. Sauté onions until translucent, then add garlic and cook until fragrant.
- Add Arborio rice and stir until coated in oil.
- If using, pour in white wine and cook until absorbed.
- Gently add vegetable broth, one ladeful at a time, stirring constantly until absorbed.
- In a separate pan, sauté mushrooms until tender.
- Once rice is cooked and creamy, stir in mushrooms, and fresh thyme.
- Season with salt and pepper.

**Teriyaki Chicken**



**Cuisine**: Japanese  
**Cooking Time**: 25  
**Difficulty Level:** Hard

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**Ingredients**

- 500g chicken thighs, boneless and skinless
- 1/2 cup soy sauce
- 1/4 cup mirin
- 1/4 cup brown sugar
- 2 cloves garlic, minced
- 1/2 tsp grated ginger
- 2 tablespoons sesame oil
- sesame seeds and sliced green onions for garnish

**Instructions**

- In a bowl, mix soy sauce, mirin, brown sugar, minced garlic, and grated ginger to form a marinade.
- Cut chicken thighs into bite-sized pieces.
- Heat a large skillet over medium heat.
- Add chicken pieces to the skillet and cook until browned on all sides.
- Pour the teriyaki marinade over the chicken and simmer until the sauce thickens and coats the chicken pieces.
- Remove from heat and garnish with sesame seeds and sliced green onions before serving.
- Serve hot with rice or vegetables.

## 6)Sort by Cooking time

**--- List of Items ---**

<p><b>Caprese Salad</b></p>  <p><b>Cuisine</b> Italian <b>Cooking Time</b> 10 <b>Difficulty Level:</b> Easy</p> <p><b>Ingredients</b></p> <ul style="list-style-type: none"> <li>2 large tomatoes</li> <li>200g fresh mozzarella cheese</li> <li>10 basil leaves</li> <li>1/2 red onion</li> <li>2 tablespoons extra virgin olive oil</li> <li>Salt and black pepper to taste</li> </ul> <p><b>Instructions</b></p> <ol style="list-style-type: none"> <li>1. Slice tomatoes and fresh mozzarella cheese into thick slices.</li> <li>2. Layer tomato and mozzarella slices.</li> <li>3. Tear fresh basil leaves and sprinkle them over the salad.</li> <li>4. Drizzle balsamic vinegar and extra virgin olive oil over the salad.</li> <li>5. Season with salt and black pepper to taste.</li> <li>6. Serve immediately as a refreshing appetizer or side dish.</li> </ol> <p><b>Add to Favourites</b></p>	<p><b>Greek Salad</b></p>  <p><b>Cuisine</b> Greek <b>Cooking Time</b> 10 <b>Difficulty Level:</b> Easy</p> <p><b>Ingredients</b></p> <ul style="list-style-type: none"> <li>2 large tomatoes, diced</li> <li>1 cucumber, diced</li> <li>1 red onion, finely sliced</li> <li>1/2 red bell pepper, pitted</li> <li>200g feta cheese, crumbled</li> <li>4 sprigs of mint, roughly chopped</li> <li>2 tablespoons red wine vinegar</li> <li>Olive oil</li> <li>Salt and black pepper to taste</li> </ul> <p><b>Instructions</b></p> <ol style="list-style-type: none"> <li>1. In a large bowl, combine diced tomatoes, diced cucumber, sliced red onion, and pitted red bell pepper.</li> <li>2. Add crumbled feta cheese to the bowl.</li> <li>3. Drizzle with olive oil, red wine vinegar, dried oregano, and mint.</li> <li>4. Toss until everything is evenly coated with the dressing.</li> <li>5. Serve immediately as a refreshing and flavorful salad, or chill in the refrigerator before serving.</li> </ol> <p><b>Add to Favourites</b></p>	<p><b>Vegetable Stir Fry</b></p>  <p><b>Cuisine</b> Asian <b>Cooking Time</b> 15 <b>Difficulty Level:</b> Easy</p> <p><b>Ingredients</b></p> <ul style="list-style-type: none"> <li>1 bell pepper</li> <li>carrots</li> <li>200g tofu</li> <li>1 red onion</li> <li>2 tbsp soy sauce</li> <li>1/2 tsp salt</li> <li>1/2 tsp black pepper</li> <li>1/2 tsp chili flakes</li> </ul> <p><b>Instructions</b></p> <ol style="list-style-type: none"> <li>1. Chop all vegetables and tofu.</li> <li>2. Heat sesame oil in a large pan.</li> <li>3. Add vegetables and tofu to the stir fry for 10 minutes.</li> <li>4. Add soy sauce and sprinkle chili flakes.</li> <li>5. Stir fry for another 5 minutes and serve hot.</li> </ol> <p><b>Add to Favourites</b></p>
<p><b>Beef Stew</b></p>  <p><b>Cuisine</b> American <b>Cooking Time</b> 15 <b>Difficulty Level:</b> Medium</p> <p><b>Ingredients</b></p> <ul style="list-style-type: none"> <li>800g beef chuck</li> <li>1 red onion</li> <li>2 onions</li> <li>2 carrots</li> <li>2 sticks of celery</li> <li>1 tbsp tomato paste</li> <li>1 bay leaf</li> <li>salt</li> <li>pepper</li> </ul> <p><b>Instructions</b></p> <ol style="list-style-type: none"> <li>1. Cut beef into cubes.</li> <li>2. In a pan, heat oil and sauté onions, and peel potatoes.</li> <li>3. Brown the beef cubes in a pot.</li> <li>4. Add the vegetables and cook for a few minutes.</li> <li>5. Add beef broth, tomato paste, and thyme.</li> <li>6. Simmer on low heat for 2 hours.</li> <li>7. Season with salt and pepper to taste.</li> </ol> <p><b>Add to Favourites</b></p>	<p><b>Grilled Lemon Herb Salmon</b></p>  <p><b>Cuisine</b> Seafood <b>Cooking Time</b> 15 <b>Difficulty Level:</b> Medium</p> <p><b>Ingredients</b></p> <ul style="list-style-type: none"> <li>4 salmon fillets</li> <li>1 lemon, sliced</li> <li>1 red onion, minced</li> <li>2 tablespoons fresh parsley, chopped</li> <li>1/2 tsp salt</li> <li>1/2 tsp black pepper</li> <li>1/2 tsp paprika</li> <li>1/2 tsp dried thyme</li> <li>1/2 tsp garlic powder</li> <li>Salt and black pepper to taste</li> </ul> <p><b>Instructions</b></p> <ol style="list-style-type: none"> <li>1. Preheat grill to medium-high heat.</li> <li>2. In a small bowl, mix together lemon juice, garlic, chopped parsley, and dill. Season with salt and pepper.</li> <li>3. Place lemon slices on top of each salmon fillet.</li> <li>4. Grill salmon for 4-5 minutes per side, or until done.</li> <li>5. Serve hot, garnished with additional herbs and lemon slices.</li> </ol> <p><b>Add to Favourites</b></p>	<p><b>Beef Tacos</b></p>  <p><b>Cuisine</b> Mexican <b>Cooking Time</b> 20 <b>Difficulty Level:</b> Easy</p> <p><b>Ingredients</b></p> <ul style="list-style-type: none"> <li>500g ground beef</li> <li>1 onion, diced</li> <li>2 cloves garlic, minced</li> <li>1/2 tsp ground cumin</li> <li>1/2 tsp paprika</li> <li>1/2 tsp dried thyme</li> <li>1/2 tsp salt</li> <li>1/2 tsp black pepper</li> <li>1/2 tsp garlic powder</li> <li>Toppings: shredded lettuce, diced tomatoes, guacamole</li> </ul> <p><b>Instructions</b></p> <ol style="list-style-type: none"> <li>1. In a skillet, cook ground beef, onion, and garlic over medium heat until beef is browned.</li> <li>2. Add chili powder, ground cumin, paprika, dried thyme, salt, and black pepper. Stir to combine.</li> <li>3. Warm tortillas in a separate skillet or in the oven.</li> <li>4. Assemble tacos by spooning beef mixture onto tortillas and adding desired toppings.</li> <li>5. Serve hot and enjoy!</li> </ol> <p><b>Add to Favourites</b></p>
<p><b>Spaghetti Carbonara</b></p>  <p><b>Cuisine</b> Italian <b>Cooking Time</b> 20 <b>Difficulty Level:</b> Medium</p> <p><b>Ingredients</b></p> <ul style="list-style-type: none"> <li>300g spaghetti</li> <li>100g pancetta or bacon, diced</li> <li>2 large eggs</li> <li>100g Parmesan cheese</li> <li>Salt and black pepper to taste</li> </ul> <p><b>Instructions</b></p> <ol style="list-style-type: none"> <li>1. Cook spaghetti until al dente.</li> <li>2. In a pan, cook pancetta or bacon until crispy.</li> <li>3. Remove from heat and let cool slightly.</li> <li>4. Crack eggs into a bowl, then quickly toss in the egg mixture until coated in the carbonara mixture, season with salt and pepper, and serve immediately.</li> </ol> <p><b>Add to Favourites</b></p>	<p><b>Homemade Pizza</b></p>  <p><b>Cuisine</b> Italian <b>Cooking Time</b> 25 <b>Difficulty Level:</b> Medium</p> <p><b>Ingredients</b></p> <ul style="list-style-type: none"> <li>Pizza dough (store-bought or homemade)</li> <li>Shredded mozzarella cheese</li> <li>Red onion, sliced</li> <li>Red pepper, sliced</li> <li>Olive oil</li> <li>Salt and black pepper to taste</li> </ul> <p><b>Instructions</b></p> <ol style="list-style-type: none"> <li>1. Preheat oven to the highest temperature.</li> <li>2. Roll out pizza dough on a floured surface to about 1/4 inch thickness.</li> <li>3. Transfer dough to a pizza stone or baking sheet.</li> <li>4. Spread tomato sauce evenly over the dough.</li> <li>5. Sprinkle shredded mozzarella cheese over the pizza.</li> <li>6. Arrange pepperoni slices, bell peppers, red onions, and red pepper over the cheese.</li> <li>7. Drizzle olive oil over the toppings and season with salt and pepper.</li> <li>8. Bake pizza in the preheated oven for 10-15 minutes, or until the crust is golden brown and cheese is bubbly.</li> <li>9. Slice and serve hot.</li> </ol> <p><b>Add to Favourites</b></p>	<p><b>Teriyaki Chicken</b></p>  <p><b>Cuisine</b> Japanese <b>Cooking Time</b> 25 <b>Difficulty Level:</b> Hard</p> <p><b>Ingredients</b></p> <ul style="list-style-type: none"> <li>500g chicken thighs, boneless and skinless</li> <li>1/2 cup mirin</li> <li>1/2 cup brown sugar</li> <li>1/2 cup soy sauce</li> <li>1 tablespoon ginger, grated</li> <li>1/2 cup vegetable oil</li> <li>Sesame seeds and sliced green onions for garnish</li> </ul> <p><b>Instructions</b></p> <ol style="list-style-type: none"> <li>1. In a bowl, mix soy sauce, mirin, brown sugar, and ginger to make the teriyaki sauce.</li> <li>2. Cut chicken thighs into bite-sized pieces.</li> <li>3. Heat sesame oil in a large skillet over medium heat.</li> <li>4. Add chicken pieces to the skillet and cook until browned.</li> <li>5. Pour the teriyaki sauce over the chicken and simmer until the sauce thickens and coats the chicken.</li> <li>6. Garnish with sesame seeds and sliced green onions.</li> <li>7. Serve hot with rice or vegetables.</li> </ol> <p><b>Add to Favourites</b></p>
<p><b>Chicken Curry</b></p>  <p><b>Cuisine</b> Indian <b>Cooking Time</b> 35 <b>Difficulty Level:</b> Easy</p> <p><b>Ingredients</b></p> <ul style="list-style-type: none"> <li>500g chicken breast</li> <li>2 garlic cloves</li> <li>1/2 red onion</li> <li>400ml coconut milk</li> <li>1/2 tsp turmeric powder</li> <li>1/2 tsp garam masala</li> <li>1/2 tsp coriander powder</li> <li>1/2 tsp cumin powder</li> <li>1/2 tsp paprika</li> <li>1/2 tsp cinnamon</li> <li>1/2 tsp black pepper</li> </ul> <p><b>Instructions</b></p> <ol style="list-style-type: none"> <li>1. Dice the chicken breast and onion.</li> <li>2. Crush the garlic and grate the ginger.</li> <li>3. Heat the oil in a pan and add the onion, garlic, and ginger.</li> <li>4. Add the spices and curry powder and cook until browned.</li> <li>5. Add the coconut milk and simmer for 20 minutes.</li> <li>6. Season with salt and pepper.</li> <li>7. Garnish with cilantro before serving.</li> </ol> <p><b>Add to Favourites</b></p>	<p><b>Pasta with Bacon and Tomato Sauce</b></p>  <p><b>Cuisine</b> Italian <b>Cooking Time</b> 40 <b>Difficulty Level:</b> Medium</p> <p><b>Ingredients</b></p> <ul style="list-style-type: none"> <li>1 red onion</li> <li>red bell peppers</li> <li>120g bacon</li> <li>400g ripe tomatoes</li> <li>olive oil</li> <li>oregano</li> <li>pepper</li> <li>1/2 bunch cilantro</li> </ul> <p><b>Instructions</b></p> <ol style="list-style-type: none"> <li>1. Cut the onion, red peppers and bacon into small pieces.</li> <li>2. Heat some olive oil in a pan and fry the onion and red peppers until soft.</li> <li>3. Add oregano, garlic, tomatoes and water to the pan.</li> <li>4. Cook the pasta in a big pot of boiling water.</li> <li>5. Serve the pasta with the sauce, and enjoy!</li> </ol> <p><b>Add to Favourites</b></p>	<p><b>Mushroom Risotto</b></p>  <p><b>Cuisine</b> Italian <b>Cooking Time</b> 40 <b>Difficulty Level:</b> Hard</p> <p><b>Ingredients</b></p> <ul style="list-style-type: none"> <li>300g Arborio rice</li> <li>500g mushrooms (such as button, shiitake, and cremini), sliced</li> <li>1/2 red onion, sliced</li> <li>2 cloves garlic, minced</li> <li>1/2 cup white wine (optional)</li> <li>50g grated Parmesan cheese</li> <li>1/2 bunch cilantro</li> <li>Olive oil</li> <li>Salt and black pepper to taste</li> </ul> <p><b>Instructions</b></p> <ol style="list-style-type: none"> <li>1. Heat olive oil in a large pan. Sauté onions and mushrooms until fragrant.</li> <li>2. Add the rice and sauté until translucent.</li> <li>3. Add white wine and cook until evaporated.</li> <li>4. Continue adding vegetable broth, one ladeful at a time, stirring often until absorbed.</li> <li>5. Add the Parmesan cheese and stir until golden brown.</li> <li>6. Once cooked and creamy, stir in grated Parmesan cheese, sautéed mushrooms, and cilantro.</li> <li>7. Season with salt and pepper.</li> </ol> <p><b>Add to Favourites</b></p>