**MAJOR PROJECT AI & PROMPT ENGNEERING**

Project: Building a Recipe Generator

1. Breakfast Recipe Prompt:

"Can you generate an Indian-style Red Pasta recipe for me? I'm looking for something that serves one person and has a prep time of about 30 minutes. Please include all the instructions using these ingredients: 1 1/2 cups pasta, 4 big finely chopped tomatoes, 2 big finely chopped onions, 1 finely chopped yellow bell pepper, 1 finely chopped green bell pepper, 1/2 cup boiled sweet corn, 2 tablespoons finely chopped coriander, 5 tablespoons tomato ketchup, 3 tablespoons cooking oil, 1 finely chopped green chili, 1 teaspoon ginger paste, 1 teaspoon garlic paste, 1 teaspoon red chili powder, 1/4 teaspoon black pepper powder, 1/2 teaspoon garam masala, 1 teaspoon chili flakes, 1 teaspoon oregano, 1 tablespoon butter, and salt to taste. I'd appreciate clear steps, from boiling the pasta to combining all the saucy goodness!"

1. Lunch Recipe Prompt:

"Hey AI, could you whip up a detailed recipe for Indian-style Tomato Rice? I need it for a single serving, and ideally, the prep time should be around 30 minutes. Make sure to include all the steps for using these ingredients: water (for boiling), 8 tomatoes, 10 dried red chilies, ¼ cup oil, 2 tablespoons ghee, 1 teaspoon mustard, 1 teaspoon cumin, 1 teaspoon urad dal, 1 teaspoon chana dal, 1 bay leaf, 3 pods cardamom, 1 inch cinnamon, 1 star anise, ½ teaspoon Hing, 1 inch grated ginger, 4 finely chopped garlic cloves, 1 chopped green chili, 3 tablespoons cashews, ½ sliced onion, ½ teaspoon turmeric, 1 teaspoon coriander powder, 2 teaspoons salt, 2 tablespoons chopped mint, 2 tablespoons chopped coriander, 1 chopped tomato, and 4 cups boiled rice. I'd love instructions that cover everything from making the tomato purée to the final mixing with the rice."

1. Snack Recipe Prompt:

"Could you give me a recipe for a Spicy & Tasty Chilli Bread Snack, Indian style? I'm hoping for a quick one, around 20 minutes prep time, and it should make about 2 servings. Here are the ingredients to include: 4 slices bread (white or brown), 2 tablespoons butter, 2 teaspoons oil, 2 chopped chilies, 3 chopped garlic cloves, 1 inch chopped ginger, 1 finely chopped onion, 2 chopped tomatoes, ½ teaspoon turmeric, 1 teaspoon chili powder, ½ chopped capsicum, 1 teaspoon chili sauce, 2 tablespoons tomato sauce, 1 tablespoon vinegar, 1 tablespoon soy sauce, ½ teaspoon salt, and 2 tablespoons chopped coriander. Make sure the instructions cover toasting the bread, making the spicy sauce, and mixing it all together!"

1. Dinner Recipe Prompt:

"Hey, I need a recipe for Gobi Paratha, North Indian style. It's for 4 servings, and I'm estimating about 45 minutes for preparation. Could you provide detailed instructions using these ingredients for the stuffing: ½ grated cauliflower, ½ tsp garam masala, ½ tsp cumin powder, ½ tsp coriander powder, ½ tsp amchur, ½ tsp salt, 1-inch grated ginger, 2 finely chopped chilies, and 2 tablespoons finely chopped coriander? And for the dough: 2 cups wheat flour, ½ tsp salt, ½ tsp ajwain, water for kneading, and oil for roasting. I'd love clear steps on how to prepare the stuffing, knead the dough, stuff and roll the parathas, and finally cook them perfectly."