ByteBITeS

Welcome to ByteBites! We are your trustworthy cooking
assistant that helps you come up with delicious, nutrious
recipes that best utilize your groceries.

Upload grocery receipt

Let's get cooking!

ByteBITES

Please log in to access your past ingredients list!
Alternatively, navigate back to the landing page to upload a one-tine receipt.

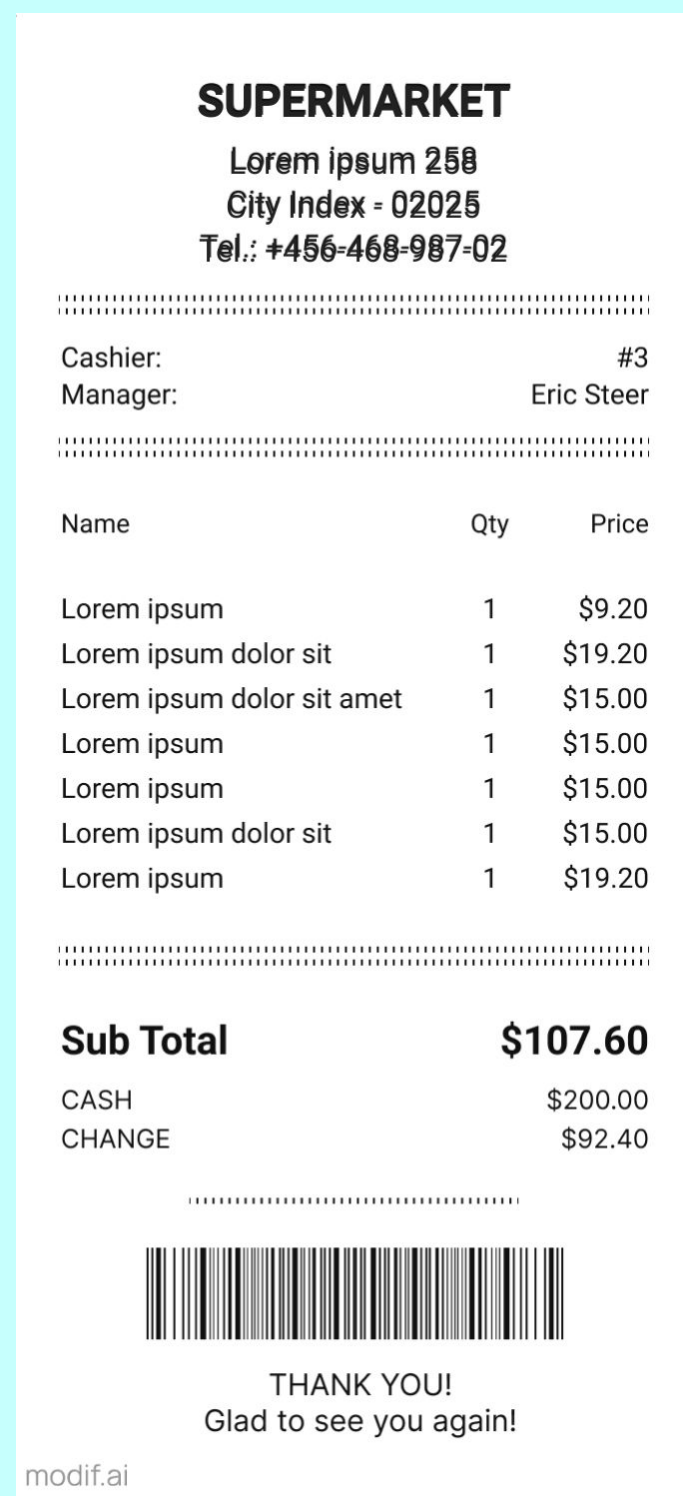Username

Password

Log in

ByteBITES

ByteBites will automatically parse the ingredients you bought from your grocery runs.

Upload your grocery shopping receipt to get started!

Upload grocery receipt

ByteBITES

SUPERMARKET

Lorem ipsum 258
City Index - 02025
Tel.: +456-468-987-02

··

| Cashier: | #3 |
| Manager: | Eric Steer |

··

Name	Qty	Price
Lorem ipsum	1	$9.20
Lorem ipsum dolor sit	1	$19.20
Lorem ipsum dolor sit amet	1	$15.00
Lorem ipsum	1	$15.00
Lorem ipsum	1	$15.00
Lorem ipsum dolor sit	1	$15.00
Lorem ipsum	1	$19.20

··

Sub Total	**$107.60**
CASH	$200.00
CHANGE	$92.40

THANK YOU!
Glad to see you again!

modif.ai

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Sub Total	**$107.60**
CASH	$200.00
CHANGE	$92.40

THANK YOU!
Glad to see you again!

modif.ai

Your ingredients:

☑ Tomato

☑ Beef

Let's get cooking!

ByteBITES

Here are your ingredients!
Select what you would like to cook with, and enter the quantity

☑	3	Tomato
☑	1 oz	Beef

Let's get cooking!

ByteBITES

We have one more step before generating your recipe!
Please enter your preferences for the recipe

Cooking Time | 55 min

Dietary preferences | low sodium

Let's get cooking!

Byte**BITES**

Generating your recipe…

Let's get cooking!

ByteBITES

1. peel and cut tomatoes into 1 inch pieces

2. cook beef in water until tender

3. drain tomatoes

4. place beef in a large pot

5. add tomatoes and green onions

6. cook over medium-high heat, stirring often, until onions are translucent

7. add bay leaf and simmer for 1 minute

8. stir in beef

9. simmer on low for an additional thirty minutes, stirring occasionally

10. return beef to pot and cook on low for another fifteen minutes

11. stir in salt, pepper and bay leaf

12. cook the beef in the broth for 1 minute

13. add tomatoes, bay leaf, and rice and stir

14. cook three minutes more and stir

15. stir in the soy sauce and lemon juice

16. serve

*** this is an actual recipe generated by OPT-350m fine-tuned for 200 steps on our recipe dataset, for illustration purposes only. We will use larger models in our development phase and extend training for better results.*

Nutrition Facts

2 servings per container

Serving size   **1 cup (255g)**

	Per serving		Per container	
Calories	**220**		**440**	
		% DV*		% DV*
Total Fat	5g	**6%**	10g	**13%**
Saturated Fat	2g	**10%**	4g	**20%**
Trans Fat	0g		0g	
Cholesterol	15mg	**5%**	30mg	**10%**
Sodium	240mg	**10%**	480mg	**21%**
Total Carb.	35g	**13%**	70g	**25%**
Dietary Fiber	6g	**21%**	12g	**43%**
Total Sugars	7g		14g	
Incl. Added Sugars	4g	**8%**	8g	**16%**
Protein	9g		18g	
Vitamin D	5mcg	25%	10mcg	50%
Calcium	200mg	15%	400mg	30%
Iron	1mg	6%	2mg	10%
Potassium	470mg	10%	940mg	20%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Have you tried it? Rate this recipe!

☆ ☆ ☆ ☆ ☆