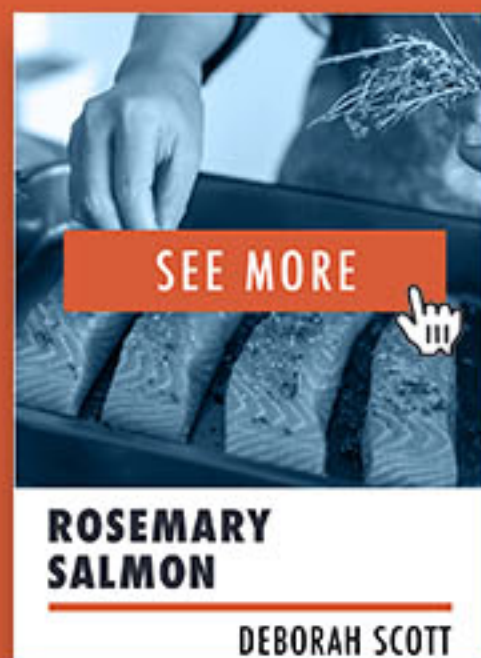


HOME PAGE

- Recipe | Tonight is a modern recipe website, featuring an assortment of both new and classic recipes from chefs all over the world. The site itself is designed to be as minimal and inviting as possible, keeping food images as the most captivating elements of the page.



Hover Invitation

The home page features a hover invitation on the top trending recipes.

Immediately upon hover, the recipe tile grows slightly and reveals a “See More” call to action button as well a blue overlay on the image.

Recipe tiles in the top trending section of the home page are the only instance where the chef’s name is featured on the tile itself. This is to help chefs gain exposure and name recognition when their recipe begins trending. Because of this, the Call to Action button is only featured upon hover to maintain the light weight appeal of the page. Recipes are search-able by Chef name and Chef names are, of course, included on recipe detail pages.

ROASTED BUTTERNUT SQUASH SOUP

PUMPKIN, BUTTERNUT SQUASH, PUMPKIN SEEDS AND PAPRIKA. THIS DISH IS THICK, RICH IN FLAVOR AND HEALTHY.

SEE RECIPE



BROWSE BREAKFAST

BROWSE APPETIZERS

BROWSE LUNCH

BROWSE DINNER

TOP FIVE TRENDING FAVORITES

SEE MORE

ROSEMARY SALMON

DEBORAH SCOTT

ROASTED BUTTERNUT SQUASH SOUP

WILLIAM WITT

SPINACH AVACADO TOAST

AARON BEDARD

LEBANESE BREAKFAST

REEM ASSIL

STRAWBERRY & OAT PARFAIT

DANIEL BATDORF

THIS WEEK'S ARTICLE

How Street Food is Changing Restaurant Dining

Taking influence from affordable local favorites, Restaurants are making bold twists on the simple street-cart classics.

READ ARTICLE

SEARCH RESULTS

Filter Results



Meal Type ▾

- ☐ Breakfast
- ☐ Lunch
- ☒ Dinner
- ☐ Appetizer
- ☐ Dessert

Filter Results

The Search Results page features a filter tab that includes filters options for meal type, diet and prep time among several others. Each category shows a drop down display of checkable options. Active filter choices are displayed in orange.



A recipe tile for 'PULLED CHICKEN'. The top half shows a photo of a bowl of pulled chicken with lettuce and tomatoes. The bottom half has the title 'PULLED CHICKEN' in bold, followed by a description: 'A street-food favourite with either pulled pork or chicken thighs.' and a 'SEE RECIPE' button. A 'Save this recipe' tooltip is visible in the top right corner of the tile.

Bookmarks

Recipe tiles feature a bookmark icon in the upper right corner. These icons save the recipe to the saved recipes section. Saved recipes display as a filled bookmark . Unsaved recipes display an outlined bookmark . If the user is not logged in, hovering will show a "login to save" tool-tip. Proceeding to click the bookmark will bring up the login overlay. Hovering on the bookmark while logged in simply displays the "save this recipe" tool-tip.

SHOWING 154 RESULTS FOR

Chicken

Best Match 16 Results Per Page

1 2 3 4 5 6 7 8 9

Filter Results

Meal Type

- ☐ Breakfast
- ☐ Lunch
- ☒ Dinner
- ☐ Appetizer
- ☐ Dessert

Diet

- ☐ Vegetarian
- ☐ Vegan
- ☐ Paleo
- ☐ Ketogenic
- ☒ Low Carb

Allergies

- ☐ Tree nut
- ☐ Dairy
- ☐ Eggs
- ☐ Soy
- ☒ Shell Fish

Cook Time

- ☐ Under 30 min
- ☐ Under 45 min
- ☐ Under 1 Hour
- ☐ No Preference

Difficulty

- ☐ Beginner
- ☐ Intermediate
- ☐ Advanced
- ☐ No Preference



CHICKEN WITH MUSHROOMS

A healthy, low calorie chicken casserole with bacon, peas and a parsley.

SEE RECIPE



CHICKEN KORMA

Use fat-free Greek yogurt instead of cream for a healthy korma.

SEE RECIPE



MOROCCAN CHICKEN ONE-POT

Brief description of style, origin, ingredients, taste and preparation.

SEE RECIPE



CHICKEN KATSU

Katsu is a Japanese method of breadcrumbing chicken-with curry sauce.

SEE RECIPE



CHICKEN ARRABBIATA

The pasta sauce this chicken casserole is intended to pack a punch of spice.

SEE RECIPE



CACCIATORE CHICKEN

Italian tomato sauce with rosemary and garlic, baked like a casserole.

SEE RECIPE



CHICKEN MARENGO

A chicken casserole with with mushrooms, olives, tomato and parsley.

SEE RECIPE



PULLED CHICKEN

A street-food favourite with either pulled pork or chicken thighs.

SEE RECIPE



CHICKEN & SWEET POTATO CURRY

Indian spice pot flavoured with korma paste and sweet potato.

SEE RECIPE



HEALTHIER CHICKEN BALTI

Tomato-based curry packed with extra spinach and peppers.

SEE RECIPE



HARISSA CHICKEN TRAYBAKE

Spicy, healthy and low-calorie chicken. Only five ingredients needed.

SEE RECIPE



LIGHTER CHICKEN CACCIATORE

Italian stew with chicken breasts, prosciutto and a rich tomato sauce.

SEE RECIPE



SLOW COOKER CHICKEN CASSEROLE

Wholesome chicken casserole that delivers comfort while being low-fat.

SEE RECIPE



SLOW COOKER CHICKEN CURRY

One-pot of slow-cooked chicken that's low-fat and low-calorie.

SEE RECIPE



CHICKEN, EDAMAME & GINGER PILAF

Healthy rice pot for a supper crammed with fiber and vitamin C.

SEE RECIPE



ONE-POT MOROCCAN CHICKEN

A North African chicken casserole packed flavoured with harissa.

SEE RECIPE

1 2 3 4 5 6 7 8 9

LOGIN OVERLAY

- To maintain user engagement, Recipe | Tonight does not require login until the user attempts to save, comment, or rate a recipe. Searching, Browsing and Viewing recipe details can be done without logging in. With eye catching images and a lightweight browsing experience, the user feels that they are able to find what they are looking for without being forced to create an account. Once they find multiple recipes that interest them, creating an account seems more like a logical means of saving recipes than a burden of providing an email.

ROASTED BUTTERNUT SQUASH SOUP

PUMPKIN, BUTTERNUT SQUASH, PUMPKIN SEEDS AND PAPRIKA. THIS DISH IS THICK, RICH IN FLAVOR AND HEALTHY.

RECIPE|TONIGHT

Create an account and start cooking!

Register

or

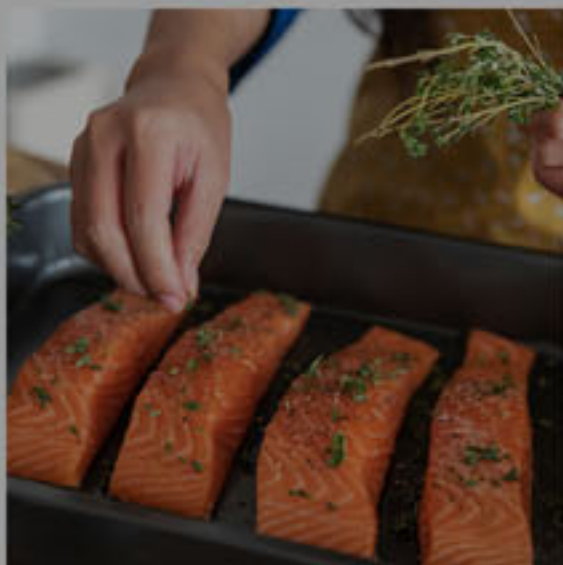
Continue with Facebook



Already a member? [Log in here.](#)

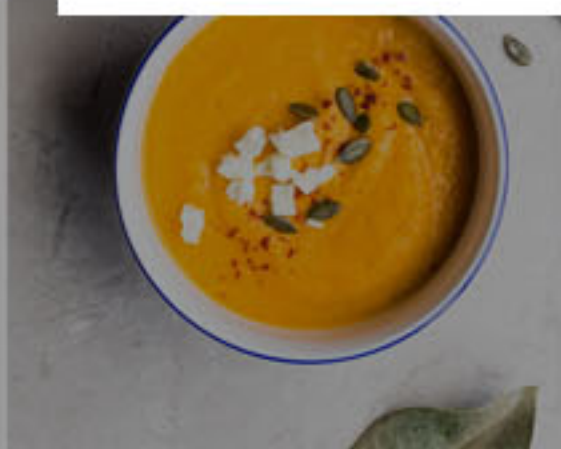
BROWSE BREAKFAST

BROWSE DINNER



ROSEMARY SALMON

DEBORAH SCOTT



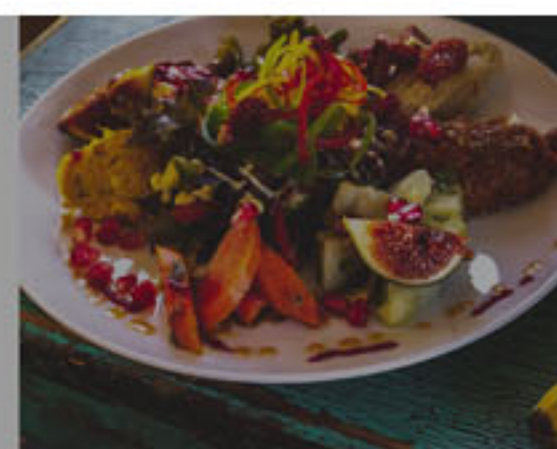
ROASTED BUTTERNUT SQUASH SOUP

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[READ ARTICLE](#)

ACCOUNT PAGE

DIET *Visible to Public* ☐

VEGETARIAN

LOW CARB 

+ADD

ALLERGIES *Visible to Public* ☒

SHELL FISH

+ADD

Account Preferences

The Account page shows user preference options displayed as individual tags. Hovering over a current preference tag lightens the tag and provides an X to remove the option from your user preferences. Toggles allow you to keep some preference categories private from other users on Recipe | Tonight.

SAVED RECIPES

Filter by My Folders

View all recipes ☐

Breakfast

Spanish Favorites

Mediterranean

Salads

Recipe Folders

Saved recipes can be organized in user defined folders. Users can filter and view saved recipes by folder or toggle to view all.



Michael Brekka

Username: mbrekka02
Joined Jan 2019

DIET Visible to Public

VEGETARIAN

LOW CARB

Remove diet option

+ADD

ALLERGIES Visible to Public

SHELL FISH

+ADD

Account Information

Username: mbrekka02

mbrekka02@gmail.com

Visible to Public

MORE

Notifications

Notify me when:

There is a new recipe for a cuisine I subscribe to

I receive a message from another user

Somebody rates a recipe I have saved.

MORE

SAVED RECIPES

Filter by My Folders

View all recipes

Breakfast

Spanish Favorites

Mediterranean

Salads

Thanksgiving Ideas
2019

SAVED RECIPES | Mediterranean

SHOWING 2 OF 2 RECIPES



LEBANESE BREAKFAST

Traditional Lebanese breakfast made with, zaatar, and fresh mint leaves.

SEE RECIPE



BASQUE-STYLE SALMON STEW

A creamy, dish, made in a style authentic to Basque cooking culture.

SEE RECIPE

This recipe is saved

RECIPE DETAIL

Overlay Banner

Recipe detail page shows an overlay banner atop the recipe image, containing recipe name, save icon/save state, and rating options. The location under the navigation bar helps keep the instruction and ingredients portions of the page uncluttered.

Next Step Arrow

The bottom half of the page shows the recipe instructions. Current step instructions display in the slide while a process tab bar at the bottom shows current step. Advancing to the next step is done by clicking the next arrow to the right.



Basque-style salmon stew

Saved in Mediterranean



BASQUE-STYLE SALMON STEW

By Irene Ghillani

Ingredients

Salmon fillets	4 pieces
Fresh spinach	1kg
Melted butter	1/4 cup
Liquid cream	1 cup
Shallot	1 shallot
Garlic	1 clove
Parsley	2 oz
Lemon juice	1 lemon
-Salt and pepper	
-Olive oil	

KETOGENIC LOW CARB

PRINT

Step 1: Preping and Seasoning

- Wash the spinach
- Chop the shallot finely, crush the garlic and chop the parsley.
- Season your salmon on the skin side.



STEP

1

2

3

4