

24
New

Top Secret Restaurant

Copycat Recipes



RECIPE  **LION**

24 New Top Secret Restaurant Copycat Recipes

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Letter from the Editors

Dear Cooking Enthusiast:

We all love going out to dinner, but with budgets continuing to be tight for many consumers, finding ways to cut back is important. This doesn't mean you can't continue to enjoy amazing restaurant recipes. Thanks to the many talented home cooks out there spending time cracking the secrets of these restaurant recipes, many of these awesome recipes are now available to cook at home.

Here at RecipeLion, we've put together another collection of fantastic copycat recipes for everyone to explore cooking. Though the recipes aren't exact replicas, they're close and delicious enough to "wow" family and friends. This *24 New Top Secret Restaurant Copycat Recipes* eCookbook includes a variety of favorites from restaurants you love, like Cracker Barrel, Olive Garden, Chili's, Panda Express and Panera Bread.

It is important to note that none of these restaurant recipes are the actual copyright protected top secret recipes. Instead, they are copycat recipes that do their best to taste as close as possible to the famous dish.

For more delicious restaurant copycat recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Get ready for spring and enjoy cooking for your friends and family!

Sincerely,

The Editors of RecipeLion

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Special Thanks.....Error! Bookmark not defined.

Just Like Panda Express Orange Chicken

By: [Sarah from Raining Hot Coupons](#)



Calling all Panda Express lovers ... or just Chinese food lovers! Just Like Panda Express Orange Chicken is a copycat restaurant recipe for orange chicken that tastes just like the kind you love from Panda Express. The chicken has a crispy coating and a gooey sauce that's made of orange juice, soy sauce, Sriracha sauce and a few other ingredients. The homemade version always tastes better, so try this orange chicken recipe for your next weeknight dinner.

Ingredients

- 2 pounds boneless, skinless chicken, cut into bite-sized pieces
- 1 large egg
- ½ cup cornstarch plus 1 tablespoon, divided
- ¼ cup fresh squeezed orange juice
- 3 tablespoons chicken broth
- 2 tablespoons soy sauce
- 2 teaspoon rice vinegar
- 5 teaspoon sugar
- 2 tablespoons Sriracha sauce
- 1 tablespoon water
- Oil for frying

Instructions

1. In a Wok or pot, heat oil to 360 degrees (you want enough oil in the pot to cover the chicken).
2. In a small bowl, add egg and beat lightly. In a second small bowl add ½ cup of cornstarch.
3. Dip chicken into the beaten egg then into the cornstarch and fry until golden brown and cooked through. *Times will vary depending on the size of chicken.
4. Remove chicken from oil and allow to drain on a plate lined with paper towels.
5. In a small pot combine orange juice, soy sauce, rice vinegar, sugar and Sriracha. Bring to a boil and reduce heat to medium low.
6. Combine 1 tablespoon of cornstarch and 1 tablespoon of water and add to the orange sauce. Allow to simmer until sauce has thickened. About 2 minutes.
7. Combine orange sauce and chicken and coat well. Serve over rice.

Just Like Bob Evan’s Chicken Noodle Soup

By: [Tastes of Lizzy T](#)



When you prepare this Just Like Bob Evans Chicken Noodle Soup recipe, your whole house will fill up with the delicious aroma of home-cooked soup, especially because this soup simmers in the slow cooker for a full eight hours to achieve maximum flavor. When it's the dead of winter and all you want is a warm bowl of chicken noodle soup, this is just the recipe you need!

Ingredients

- 9 cups chicken broth
- 3/4 cups chopped carrots
- 3/4 cups chopped celery
- 1 cup chopped onion
- 1/2 cup butter
- 1/2 teaspoon black pepper
- 1/2 teaspoon salt
- 1 pound boneless skinless chicken breast
- 16 ounces homestyle noodles

Instructions

1. Add the chicken broth, chicken, butter, carrots, celery, onion, pepper and salt to the slow cooker.
2. Cook on low for 7 hours or on high for 3 hours.
3. Remove the chicken and shred it with a fork. Return the chicken to the slow cooker and add the noodles to cook for another hour.

Notes:

You can add the noodles at the same time you add the other ingredients if you'd like. You'll end up with a thicker noodle this way.

Irresistible Baked Bloomin' Onion Knockoff

By: [Morgan from Host the Toast](#)



The Bloomin Onion is one of the most popular appetizers known to man, whether you make it yourself at home or order the famous version from Outback Steakhouse. With this recipe for an Irresistible Baked Bloomin Onion Knockoff, you can make an incredible homemade version that has less than a tenth of the calories of the Outback Steakhouse version and all of the same incredible taste. This is a great easy appetizer recipe to prepare if you're having a party at your house or are attending a potluck with friends. Everyone loves this dish!

Ingredients

For the Onion:

- 1 large Vidalia onion
- 2 cups lowfat buttermilk, or to cover
- ⅔ cup panko breadcrumbs
- ¼ cup regular breadcrumbs
- 1 tablespoon Cajun seasoning
- ¼ teaspoon salt
- Nonstick baking spray

For the Dip:

- ½ cup Greek yogurt
- 2 tablespoons ketchup
- 1 tablespoon creamy horseradish sauce
- ¼ teaspoon smoked paprika
- ¼ teaspoon salt

Instructions

1. Use a knife to cut off the top $\frac{1}{4}$ inch of the onion. Leave the root intact. Peel the outside layer of the onion down all the way to the root and peel it off.
2. Then, create the sections that will form the petals. To do this, slice the onion from the top down to about $\frac{1}{8}$ of an inch from the root. Then halve that, and repeat until there are 8 to 16 sections.
3. Once all of the cuts have been completed, you can use your fingers to spread apart the petals and open up the onion. If any of the cuts didn't go completely through, simply push down gently and they should separate.
4. Then, carefully transfer the onion to a bowl that is big enough to fit the entire onion in. Pour in the buttermilk, making sure that it gets in between all of the petals. Cover it and let it sit in the refrigerator for 1-2 hours.
5. After the 1-2 hours, whisk together the Panko bread crumbs, regular bread crumbs, Cajun seasoning, and salt in a separate bowl.
6. Preheat the oven to 375 degrees F. Line a baking sheet with parchment paper.
7. Remove the onion from the buttermilk bowl and place it upside-down in a strainer. Let the excess buttermilk drip off. If there are still globs of thick buttermilk stuck between the petals, dab them to remove some of the excess if necessary. The onion should not be dry, but you don't want pools of buttermilk resting on the inside or else your breadcrumbs will stay mushy.
8. Reopen the petals and pour bread crumbs onto the soaked onion to coat well. Make sure you have gotten in between each of the petals and have a generous amount of the breadcrumb mixture on each. Place the onion onto a baking sheet. Lightly spray the entire onion with nonstick spray and put it in the oven for about 18 minutes, or until golden brown.
9. As the onion bakes, mix together all of the dipping sauce ingredients.
10. When the onion is finished baking, let it cool, and then top with some of the dipping sauce or serve the sauce on the side.

Copycat Chipotle-Style Burrito Bowl



This recipe for a deconstructed burrito has all your favorite fillings without all the calories. Chipotle recipes like this one are super quick and easy to make. When we made this burrito bowl recipe in the test kitchen it was a huge hit. The entire office swarmed and gobbled it up. This is truly the perfect lunch or dinner recipe.

Ingredients

For Cilantro-Lime Rice:

- 2 Cups of organic Jasmine Rice
- 4 Cups of water
- 1 teaspoons salt
- 1 tablespoons of low-fat butter
- 1/2 to 1 cup cilantro, chopped
- 1/4 cup of onion, chopped
- 1 lime, squeeze out fresh juice
dash of cumin
- 1/2 tsp of pepper

For Chicken:

- 1 package fajita seasoning mix
- 3 cups of lean chicken, chopped
- 1/4 cup chopped onion

For Guacamole:

- 1 avocado
- 1 lime
- 1/4 cup cilantro
- 1/4 cup of onion
- 1 tablespoon of salsa or tomato
- pepper to taste

Other:

- 2 cups frozen Corn
- 1 can black beans, low sodium
- a bag of low-fat shredded cheddar or Mexican blend cheese
- Salsa, if desired
- Pico de gallo, if desired
- lettuce, chopped
- tomatoes, chopped
- 1 small container of low-fat sour cream

Instructions**For Cilantro-Lime Rice:**

1. Start by making the rice first (be sure to follow the directions on the bag of any jasmine rice you're using).
2. The only difference will be that you're adding salt, butter, lime juice, onion, cumin and cilantro. Add these after the boiling stage but before the simmering stage. Mix well and keep covered. Keep in mind one of the key ingredients to making this like the rice at Chipotle is the lime and cilantro, that flavor is important!
3. While the rice is cooking... steam the corn in a separate pot and keep warming on the side. Also put entire can of black beans into separate pot and heat on low, stirring often, until hot.

To Make the Chicken:

1. Add some oil of choice to a frying pan and toss chicken in. Heat chicken on medium heat, stirring often to get chicken cooking evenly.
2. Add 1/4 cup of water and entire package of fajita seasoning (you can also just follow the directions on that packet). Add more water if necessary.
3. Toss and stir chicken until evenly coated, turn heat to low-med and simmer for another 5 to 8 minutes.

For the Guacamole:

1. Remove peel and core from avocado and chop up into pieces. Add to a medium bowl.
2. Chop and blend avocado until it's the desired texture.
3. Add chopped cilantro, 1/4 cup of onions, lime juice, salsa or tomatoes and mix well.
4. Add pepper to taste.

Assembly:

Add rice to a bowl and top with black beans, chicken, corn, cheese, salsa, pico de gallo, and tomatoes. Top it off with the desired amount of lettuce, sour cream and guacamole.

Homemade Krispy Kreme Glazed Doughnuts

By: [Erin from My Thirty Spot](#)



Krispy Kreme doughnuts are famously sweet and delicious, especially when they're still warm. With this copycat recipe for Homemade Krispy Kreme Glazed Doughnuts, you can make the favorite sweet treat right at home. Simply mix the dough together, let it rise, roll it out, and fry the doughnuts until they're a golden brown. Once you dip them in the easy homemade glaze, you would think the doughnuts came straight from the restaurant.

Ingredients

- 2 (1/4 ounce) packages yeast
- 1/4 cup water (105-115)
- 1 1/2 cups lukewarm milk (scalded, then cooled)
- 1/2 cup sugar
- 1 teaspoon salt
- 2 eggs
- 1/3 cup shortening
- 5 cups all-purpose flour

- canola oil

Glaze

- 1/3 cup butter
- 2 cups powdered sugar
- 1 1/2 teaspoons vanilla
- 4 -6 tablespoons hot water

Instructions

1. Dissolve yeast in warm water in 2 1/2-quart bowl. Add milk, sugar, salt, eggs, shortening and 2 cups flour. Beat on low for 30 seconds, scraping bowl constantly. Beat on medium speed for 2 minutes, scraping bowl occasionally.
2. Stir in remaining flour until smooth. Cover and let rise until double, 50-60 minutes. (Dough is ready when indentation remains when touched.)
3. Turn dough onto floured surface; roll around lightly to coat with flour. Gently roll dough 1/2-inch thick with floured rolling pin. Cut with floured doughnut cutter. Cover and let rise until double, 30-40 minutes.
4. Heat vegetable oil in deep fryer to 350 degrees F. Slide doughnuts into hot oil with wide spatula. Turn doughnuts as they rise to the surface. Fry until golden brown, about 1 minute on each side.
5. Remove carefully from oil (do not prick surface); drain. Dip the doughnuts into creamy glaze set on rack.

Glaze:

Heat butter until melted. Remove from heat. Stir in powdered sugar and vanilla until smooth. Stir in water, 1 tablespoon at a time, until desired consistency.

Copycat Max and Erma's Chicken Tortilla Soup

By: [Courtney from Neighborfood](#)



If you haven't heard of Max and Erma's before, it's probably because you don't live in one of the nine states it resides in. But that's okay because you can still make Max and Erma's Copycat Chicken Tortilla Soup yourself. This terrific recipe for chicken tortilla soup is creamy and has a nice kick at the end. It has tortillas in the soup as well as tortilla chips on top as a garnish. If you've ever wanted to make your own soup, now is the time.

Ingredients

- 2 tablespoons vegetable oil
- ½ cup chopped yellow onion
- ½ a red bell pepper, chopped
- 1 Anaheim pepper, minced, seeds included
- 1 clove garlic, minced
- 2 tablespoons cornstarch
- 4 cups low sodium chicken broth
- 1 large boneless chicken breast, cooked and cut into bit size pieces
- 8 oz. mild cheddar cheese, shredded
- 3 corn tortillas, chopped
- 2 Tablespoons fresh lime juice
- ½ cup canned diced tomatoes
- ½ teaspoon ground cumin
- ½ teaspoon ground cayenne pepper
- ¼ teaspoon oregano
- ½ teaspoon salt
- Fresh cilantro, chopped, for garnish
- Tortilla strips or chips, for garnish

Instructions

1. In a large pot, heat oil over medium heat. Add onion, pepper, and garlic and let cook until translucent, stirring occasionally, for about 15 minutes.
2. Dissolve the cornstarch in the chicken broth then add it to the pot. Add the chicken cheese, chopped tortillas, lime juice, diced tomatoes, cumin, cayenne, oregano, and salt. Increase the heat to medium high and stir frequently as the cheese melts. You may also want to run a spatula along the bottom of the pan occasionally to ensure the cheese isn't sticking to the bottom.
3. When the cheese is melted and the soup begins to bubble, reduce the heat to low and allow to simmer for about 20 minutes. Serve with tortilla chips and fresh cilantro.

Cracker Barrel Copycat Cheesy Chicken and Broccoli Bake

By: [Judy from The Midnight Baker](#)



This recipe for Cracker Barrel Copycat Cheesy Chicken and Broccoli Bake is a restaurant remake that you don't even have to leave the house for. Chicken and broccoli are mixed with a Velveeta cheese sauce and topped with a crispy Ritz cracker crumb topping. This easy casserole recipe is everything you want in a quick and comforting dinner - cheesy, creamy and absolutely delicious.

Ingredients

- 4 medium boneless skinless chicken breasts
- 2 cups frozen or fresh broccoli florets
- 2 teaspoons seasoned salt
- 1 1/2 cups Ritz cracker crumbs (about 1 sleeve)
- 3 tablespoons butter, melted
- 1/2 cup shredded sharp cheddar

Sauce:

- 1 cup evaporated milk
- 1 tablespoon butter
- 1 1/2 cups cubed Velveeta

Instructions

1. Preheat oven to 350 degrees F. Lightly spray or grease the bottom of a 11 x 7-inch baking pan.
2. Place chicken breasts in prepared pan. Sprinkle seasoned salt over the chicken breasts. Set aside while making sauce and buttered crumbs.
3. Place sauce ingredients in a medium microwave-safe bowl. Microwave on HI in 30 second intervals stirring after each 30 seconds, until Velveeta is melted and sauce is smooth.
4. Prepare buttered crumbs by processing the crackers either in a food processor or placing them in a bag and using a rolling pin. Be careful not to overprocess the crumbs. Drizzle with the melted butter and stir until all the crumbs are coated.
5. Pour half the sauce over the chicken breasts. Add broccoli evenly across the top of chicken. Pour remaining cheese sauce over broccoli and chicken. Top with the buttered cracker crumbs.
6. Bake at 350 degrees F for 40-45 minutes, or until chicken test done (180 degrees F) in the thickest part.
7. Remove from oven and top with the shredded cheddar.

Even Better KFC Buttermilk Biscuits

By: [RecipeLion Original Recipe](#)



If you've ever wondered what makes the biscuits at Kentucky Fried Chicken so delightful, here's your answer. This copycat recipe for Even Better KFC Buttermilk Biscuits uses nearly a cup of buttermilk and six tablespoons of butter to achieve that light and fluffy texture, not to mention that rich, buttery taste. They may not be the healthiest biscuits around, but these Southern-style biscuits sure are delicious.

Ingredients

- 2 cups all-purpose flour
- 1/4 teaspoon baking soda
- 1 tablespoon baking powder
- 1 teaspoon salt
- 6 tablespoons butter
- 3/4 cup buttermilk

Instructions

1. Preheat oven to 450 degrees F.
2. Sift the dry ingredients in a large bowl and cut in the butter with a pastry cutter or with two knives until a coarse meal texture is obtained.
3. Add buttermilk and knead lightly but thoroughly. The dough should be soft but not sticky. If it is, add a little more flour.
4. Knead for 1 minute, wrap in foil or wax paper and refrigerate for at least 20 minutes.
5. Roll out the dough to 1/2 inch thick on a lightly floured surface and cut with a biscuit cutter. If you don't have one, a drinking glass of the desired diameter will work.
6. Transfer biscuits to a dark baking sheet and bake until golden brown, about 10 to 12 minutes.

Just Like Bob Evan’s Chicken Noodle Soup

By: [RecipeLion Original Recipe](#)



Cozy up to a bowl of rich, hearty potato soup with this Cracker Barrel Old Country Store copycat soup recipe. This soup only has a few ingredients so it's simple to make in your own home. With potatoes, celery, milk, and just a few additions, you will quickly have a delicious soup that's just as good as the restaurant version. This is a rich potato soup recipe that is not too heavy or creamy, but still makes a hearty meal. Serve it with a side salad or a sandwich for a great lunch or dinner.

Ingredients

- 3 pounds potatoes, peeled and diced into 1/2 x 1-inch pieces
- 8 ounces chopped celery
- 2 quarts water
- 4 ounces chicken base
- 1/2 teaspoon pepper
- 1 tablespoon salt
- 1 1/2 quart milk
- 4 ounces melted margarine
- 1 cup flour

Instructions

1. Put potatoes, celery, water, chicken base, salt, and pepper in large pot and simmer 20 minutes.
2. Add milk and bring to 170 degrees F.
3. In bowl blend melted margarine and flour till smooth. Then add 1 quart of soup broth (from the pot) and blend. Using wire whisk, add back to pot and blend well. Simmer 20 minutes.

KFC's Coleslaw

By: [RecipeLion Original Recipe](#)



KFC copycat recipes are always delicious, and this one is an all-time favorite. When you're preparing for your next picnic or potluck with friends, consider this easy coleslaw recipe. It's always a crowd pleaser any time it's served and it couldn't be any easier to make.

Ingredients

- 8 1/8 cups cabbage
- 1/3 cup carrots, shredded
- 1 teaspoon onion, chopped fine
- 3/4 cup buttermilk
- 1/2 cup mayonnaise
- 1/8 cup milk
- 2 tablespoons lemon juice
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/3 cup granulated sugar

Instructions

1. Core the cabbage, then shred using the slicing disk for the shredder attachment to the food processor.
2. Shred the carrot the same way or use pre-shredded carrots.
3. Mix together cabbage, carrot and onion.
4. In a bowl, combine the buttermilk, mayonnaise, milk, and lemon juice with a whisk until well combined.
5. Add the salt and pepper.
6. Add the sugar to the sauce until well mixed in.
7. Add the sauce to the cabbage and carrot mixture. Mix well and allow the mixture to marinate in the refrigerator 8 hours or overnight. Mix thoroughly before serving.



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Cracker Barrel Copycat Grilled Chicken Tenderloin

We've seen the love; everyone can't get enough of Cracker Barrel copycat recipes. We've got another amazing one to check out; this Cracker Barrel Copycat Grilled Chicken Tenderloin is delicious. It's much like eating out, but at home.

Ingredients

- 1 pound chicken breast tenders
- 1/2 cup Italian dressing (drain and discard spices)
- 1 teaspoon fresh lime juice
- 1 1/2 teaspoons honey

Instructions

1. Mix dressing, lime juice and honey together.
2. Pour over chicken tenders, making sure all chicken tenders are covered. Marinate for 1 hour.
3. Braise tenders in a nonstick pan or grill to lightly golden in color until cooked through.

KFC Inspired Fried Chicken



If you love the herbs and spices in KFC’s famous chicken, you have got to try this copycat recipe. The mix of ingredients creates a batter that is scarily similar to the restaurant favorite! You’ll never have to pick up a bucket of fried chicken again ... now, you can make it at home!

Ingredients

- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 pounds of chicken (legs, thighs, breast - whatever preferred)
- 1/2 teaspoon garlic salt
- 1/2 teaspoon chili powder, or to taste
- 1/2 teaspoon ground sage
- 1/2 tablespoon onion salt
- 1/2 tablespoon onion powder
- 1/2 teaspoon dry mustard
- 1/2 teaspoon basil, oregano, thyme, each
- 1/2 teaspoon all spice
- 2 cups flour
- 3 eggs
- 1 cup or 2 cups of water
- 3/4 cup cornstarch
- 1/2 teaspoon marjoram
- 1/2 tablespoon paprika

Instructions

1. Preheat oven to 300 degrees F.
2. Mix all spice ingredients together with the flour and cornstarch, set aside in large bowl. Beat eggs into water in separate bowl.
3. Place chicken pieces in an egg mixture just long enough to get saturated (add more water if necessary). Drain, then coat each piece in the flour mixture.
4. Deep fry in hot oil until golden brown. Finish off the chicken by baking it for about 1 hour, or until juices run clear.

Cracker Barrel Copycat Corn Bread Dressing

Whether you're making a holiday meal or simple want a delicious side dish to serve with dinner, give this copycat corn bread dressing a try! It's just like the family-style dish served at Cracker Barrel ... only better!

Serves: 16

Cooking Time: 1 hr

Ingredients

- ¾ cup chopped onion
- 8 cups day-old grated corn bread
- 4 cups day-old grated biscuits
- ¼ cup dried parsley flakes
- 2 teaspoons poultry seasoning
- 2 teaspoons ground sage
- 1 teaspoon coarse ground pepper
- 1 stick of butter, melted
- 1 quart plus 1 (14-ounce) can chicken broth

Instructions

1. Preheat oven to 400 degrees F.
2. Mix onion, celery, corn bread, biscuits, parsley, poultry seasoning, sage and pepper in a large mixing bowl. Add melted butter and blend well.
3. Add chicken broth to dry ingredients and mix well. The dressing should have a wet but not soupy consistency like a quick bread batter.
4. Divide mixture evenly into two 8-inch pans sprayed with nonstick spray. Bake at 400 degrees F uncovered for 1 hour or until lightly brown on the top.

Chili's Style Margarita Grilled Chicken

You may think the ingredients list for this Chili's Style Margarita Grilled Chicken is a little wacky, but trust us ... it's delicious! Liquid margarita mix is used to add a zesty lime flavor to the chicken, just like the famous dish at Chili's. With just two main ingredients and a couple of minutes, you'll have restaurant-quality chicken ready to serve!

Serves: 4

Ingredients

- 4 boneless, skinless chicken breasts
- 1 cup liquid margarita mix
- Freshly ground black pepper, to taste

Instructions

1. Pour margarita mix over chicken breasts, and marinate for 2 hours in refrigerator.
2. When ready to prepare, drain and dust chicken breasts with black pepper.
3. If you do not have a grill, use an iron skillet. Bring to medium high temperature and spray skillet with an oil coating. Braise the chicken breasts until done on each side.
4. Serve with a serving of your favorite Mexican rice, black beans, and pico de gallo.

Wendy's Chili

By: [RecipeLion Original Recipe](#)



As restaurant copycat recipes go, this version of Wendy's Chili is bang-on! We swear, if you put it into one of those paper cups like they serve it in at Wendy's, you'd be hard-pressed to tell this was simply a restaurant copycat recipe. It tastes just like Wendy's chili!

Serves: 8

Cooking Time: 3 hr

Ingredients

- 2 pounds ground beef
- 1 29-ounce can tomato sauce
- 1 29-ounce can kidney beans with liquid
- 1 29-ounce can pinto beans with liquid
- 1 medium onion, diced
- 2 green chiles, diced
- 1 rib celery, diced
- 3 medium tomatoes, chopped
- 2 teaspoons cumin powder
- 3 tablespoons chili powder
- 1 1/2 teaspoons black pepper
- 2 teaspoons salt
- 2 cups water

Instructions

1. Brown the ground beef and drain the fat.
2. In a large pot, combine the ground beef with the remaining ingredients and bring to a simmer over low heat.
3. Cook, stirring every 15 minutes, for 2 to 3 hours.

Chili's Chicken Mushroom Soup

Save yourself the trouble of going out tonight--try this copycat recipe for Chili's Grill and Bar Chicken Mushroom Soup!

Makes: 3

Ingredients

- 1/4 cup margarine
- 1/4 cup yellow onion, cut into 1/4-inch pieces
- 1/4 cup carrots, cut into 1/4-inch pieces
- 1/4 cup celery, cut into 1/4-inch pieces
- 3 cups sliced mushrooms (about one 8-ounce package), cut into 1/8-inch slices
- 1/2 cup all-purpose flour
- 5 1/2 cups chicken broth
- pinch of dried tarragon
- 1/4 teaspoon dried thyme
- 1/2 teaspoon white pepper
- 1 teaspoon black pepper
- 1/2 teaspoon hot pepper sauce
- 3/4 pound chicken, cooked and diced
- 1 tablespoon fresh parsley, chopped
- 3 cups half-and-half
- 1 1/2 teaspoons lemon juice

Instructions

1. Melt margarine in large heavy pot. Add vegetables and sauté until tender over medium-low heat.
2. Slowly sift flour over vegetables and let cook briefly, stirring regularly. Do not let flour brown.
3. Slowly add chicken broth to vegetable-flour mixture, stirring constantly. Add herbs, pepper sauce, and parsley and stir well. Simmer 10 minutes.
4. Stir in half-and-half, lemon juice, and chicken. Bring to simmer and cook 10 minutes. Serve immediately.

Ruby Tuesday Chicken Quesadilla



Ruby Tuesday features some of the best food around. Use copycat restaurant recipes like this recipe to make the best food around right in your own kitchen. Ruby Tuesday copycat recipes show you how to make delicious recipes.

Ingredients

- 5 ounces chicken breast halves, boned and skinned
- Italian salad dressing, to coat
- 1 12-inch flour tortilla
- Melted margarine, for coating
- 1 cup Cheddar or Monterrey jack cheese, shredded
- 1 tablespoon plus 1/4 cup tomato, diced
- 1 tablespoon jalapeno pepper, diced
- Cajun seasoning, to taste
- 1/2 cup lettuce, shredded
- Sour cream
- Salsa, for dipping

Instructions

1. Place chicken breast in a bowl with enough Italian dressing to coat; allow to marinate 30 minutes in refrigerator.
2. Grill marinated chicken until done in a lightly oiled pan. Cut into 3/4" pieces and set aside.
3. Brush one side of tortilla with margarine and place in frying pan over medium heat.
4. On one half of tortilla, add cheese, 1 tablespoon tomatoes, peppers, and Cajun seasoning (in that order). Make sure to spread to the edge of the half. Top with diced chicken, fold empty tortilla side on top, and flip over in pan so that cheese is on top of chicken.
5. Cook until very warm throughout.
6. Remove from pan to serving plate and cut into six equal wedges on one side of plate.
7. On the other side put lettuce, topped with 1/4 cup tomatoes, and then topped with sour cream.
8. Serve your favorite salsa in a small bowl on the side.

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Macaroni Grill Copycat Chick L'Orange

Is the Grilled Chick L'Orange your favorite dish at Macaroni Grill? Why not create it in the comfort of your own kitchen with this copycat recipe? This grilled chicken copycat recipe is just as good as the recipe that's served at Macaroni Grill. Make it for your next family meal.

Serves: 4

Ingredients

- 8 to 10 ounces, sliced thin boneless, skinless chicken breast
- 1/4 cup diced Andouille or smoked sausage
- 1/4 cup diced carrots
- 1/4 cup diced red bell pepper
- 1/4 cup diced celery
- 1/4 cup diced onion
- 1 clove, crushed garlic
- 1/2 cup olive oil
- 2 cups soy sauce
- 1 splash white wine
- 1 cup orange juice

Instructions

1. Cut whole breast in half, and then from side to side, yielding 4 breast shaped slices of chicken; dip in the soy sauce.
2. In a hot pan, start with olive oil, then add carrots, red bell peppers, and andouille; sauté for 2 minutes.
3. Add celery and onion; sauté for 2 minutes. Look for clear onions, and slight burning on edges of vegetables.
4. Add chicken to pan, searing both sides, while scraping the bottom of the pan to prevent burning.
5. Add garlic. De-glaze with white wine; add orange juice and reduce by half.
6. The sauce should have a rich brown color, with a slight hint of orange.
7. Serve with white rice and steamed broccoli.

Copycat Cinnabon Cinnamon Rolls



No trip to the airport or the mall is complete without a warm sticky Cinnabon roll. Now, with copycat recipes, you can get Cinnabon taste without dealing with the crowds. You will make this copycat recipe over and over again.

Ingredients

- 1/4 cup butter, melted
- 1/4 cup water
- 1/2 package 3.4-ounce instant vanilla pudding mix
- 1 cup plus 1 1/2 teaspoon milk
- 1 egg, beaten
- 1 tablespoon granulated sugar
- 1/2 teaspoon salt
- 4 cups bread flour
- 2 1/2 teaspoons yeast
- 3/4 cup butter, softened
- 1 cup brown sugar
- 2 teaspoons cinnamon
- 1/4 cup walnuts, chopped (optional)
- 1/4 cup raisins (optional)
- 4 ounces cream cheese, softened
- 1 1/2 cups confectioners' sugar
- 1/2 teaspoon vanilla extract

Instructions

1. For the rolls, place melted butter, water, instant pudding, 1 cup milk, egg, granulated sugar, salt, flour and yeast in bread machine following manufacturer's instructions. Set for dough cycle.
2. After completion of dough cycle, remove from machine and roll out to an approximate 17 x 10-inch rectangle.
3. For the filling, mix together brown sugar and cinnamon. Spread 1/2 cup softened butter over dough. Sprinkle brown sugar and cinnamon mixture over top.
4. Roll tightly from long end, pinching edges closed when completely rolled. Slice rolled dough into 1/2-inch slices or larger if a larger bun is preferred.
5. Place into greased cake pans or a cookie sheet. If using cake pans, use three 9-inch pans. Let rise until doubled. Bake at 350 degrees F for 15 to 20 minutes, until golden. Do not over bake.
6. For the frosting, combine cream cheese, 1/4 cup softened butter, confectioners' sugar, 1 1/2 teaspoon milk and vanilla extract. Spread on very warm rolls.

Olive Garden Copycat Apple Carmelina

If you're craving a divine Italian dessert but don't want to spend the money, this Olive Garden Copycat Apple Carmelina might be the answer to your prayers. Enjoy this sweet treat in your pajamas just because you can!

Ingredients

- 2 cans (20-ounce) sliced apples, drained
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ teaspoon apple pie spice
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{4}$ cup flour
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ cup flour
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{4}$ cup granulated sugar
- 5 tablespoons butter, softened

Instructions

1. For filling, mix apples, sugar, apple pie spice, brown sugar, flour and salt together; stir well.
2. Pour into a lightly buttered 8-inch square baking dish.
3. For topping, mix the flour, salt and sugars and blend well. Add and work in the softened butter to the topping ingredients. Mixture should look like coarse meal.
4. Sprinkle over apples and place in a preheated oven at 350 degrees F for 30 to 35 minutes.
5. Serve topped with your favorite vanilla ice cream and a drizzle of caramel sauce.

Olive Garden Copycat Capellini Primavera

The fresh tasty pasta you love to order at Olive Garden can now be made at home with this great copycat recipe! Olive Garden Copycat Capellini Primavera will knock your socks off.

Serves: 4

Ingredients

- 1/2 cup butter
- 1 1/2 cups onion, chopped
- 3/4 cup carrots, julienned
- 5 cups broccoli florets, cut into 1-inch pieces
- 3 cups mushrooms, sliced
- 1 1/4 cups yellow squash, thinly sliced (cut squash in half lengthwise before slicing)
- 1 teaspoon garlic, minced
- 1 1/2 cups water
- 1 tablespoon beef bouillon granules (or vegetable broth)
- 1/4 cup sun-dried tomatoes, oil-packed, minced
- 1 1/4 cups crushed tomatoes in pure olive oil
- 1 tablespoon fresh parsley, finely chopped
- 1/4 teaspoon oregano
- 1/4 teaspoon rosemary
- 1/8 teaspoon crushed red pepper flakes
- 1 pound fresh angel hair pasta
- 1/2 cup Parmesan cheese, freshly ground

Instructions

1. Melt butter in Dutch oven over medium heat. Sauté onions, carrots and broccoli in butter 5 minutes.
2. Add mushrooms, squash, and garlic. Sauté 2 minutes.
3. Add all remaining ingredients except pasta and cheese; stir well.
4. Bring to simmer, then cook 8 to 10 minutes or until vegetables are tender and flavors are well blended.
5. Serve over cooked angel hair pasta. Top with Parmesan cheese.

Olive Garden Copycat Lasagna

Garfield isn't the only one who goes crazy for lasagna. Try this copycat recipe for Olive Garden's classic Italian dish. Olive Garden Copycat Lasagna won't leave you wanting more.

Ingredients

- 1/2 pound sweet or salted butter
- 12 ounces heavy cream
- White pepper, freshly ground
- 1 1/2 cups fresh Parmesan, grated
- 18 (.5-ounce) slices mozzarella cheese
- 1 pint ricotta cheese
- 2 ounces Romano cheese, grated
- 3 ounces mozzarella cheese, shredded
- 2 tablespoons green onions, sliced
- 2 teaspoons fresh parsley, chopped
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper
- 1/4 teaspoon dried basil
- 1/4 teaspoon dried oregano
- 4 cups broccoli florets
- 2 cups carrots; sliced 1/4-inch, chopped
- 4 cups mushrooms, sliced 1/4-inch
- 2 cups red bell peppers, diced
- 1 cup green bell pepper, diced
- 1 cup yellow onion, diced
- 1 cup zucchini, sliced
- Lasagna strips

Instructions

1. Lay out enough dry lasagna strips in a 9 x 13-inch pan to ensure you have enough to make 3 full layers, with very little overlap on each layer. Remove the dry strips and cook according to package instructions until barely "al dente" and drain.
2. Alfredo Sauce: Heat water to a boil in the bottom of a double boiler. Add butter, cream and pepper to the top pot and heat until butter is completely melted, then stir in Parmesan until melted and blended. Remove top pot and set aside to cool. Divide the sauce into 2 equal portions. Refrigerate 1 portion for use later.
3. Ricotta Cheese Mix: Combine all ingredients and 1 1/4 cups Alfredo Sauce in a bowl and blend thoroughly with a rubber spatula. Set aside at room temperature.
4. Vegetables: Combine all veggies and mix well.
5. Assembly: Coat the bottom and sides of a 9 x 13-inch baking dish with vegetable spray. Lay out cooked lasagna strips (about 4) to cover entire bottom. Spread 1 1/4 cups of the Ricotta mix evenly over the strips. Top with 8 cups of veggie mix and spread out evenly. Lay out 9 of the mozzarella slices to cover the veggie layer.
6. Repeat this layering. Top the second layer of mozzarella slices with lasagna strips and spread them evenly with 1 1/4 cups ricotta cheese mix to finish.
7. Cooking: Spray a sheet of foil with vegetable spray and cover the baking dish tightly with the foil, sprayed side down. Bake in a preheated 375 degree F oven for about an hour or until the internal temp is 165 degrees F.
8. Remove from the oven and allow to sit for a few minutes, covered, before cutting and serving.
9. Immediately prior to serving, heat the reserved portion of Alfredo Sauce and ladle the hot sauce over each slice of lasagna as it is served.

Olive Garden Style Black Tie Mousse Cake

This copycat recipe for Olive Garden-style Black Tie Mousse Cake is as decadent and delicious as the real thing, but easier and cheaper to make!

Ingredients

- 2 cups flour
- 2 cups sugar
- $\frac{3}{4}$ cup cocoa powder
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 2 eggs
- 1 cup black coffee
- 1 cup milk
- 2 teaspoons vanilla extract
- $\frac{1}{2}$ cup vegetable oil
- $\frac{1}{4}$ cup butter
- $\frac{1}{8}$ teaspoon salt
- 3 tablespoons milk
- 1 teaspoon vanilla extract
- 2 cups confectioners' sugar

Instructions

1. Preheat oven to 350 degrees F.
2. Sift first 6 ingredients together in large bowl. Add eggs, coffee, milk, vegetable oil and the 2 teaspoons vanilla extract; blend until smooth.
3. Pour thin batter into a greased 13 x 9-inch baking pan. Bake for 35 minutes.
4. Meanwhile, cream butter until soft and stir in confectioners' sugar, the $\frac{1}{8}$ teaspoon salt, the 3 tablespoons milk, and the 1 teaspoon vanilla extract. Beat until smooth and creamy adding more milk, if necessary.
5. Spread over warm cake.

Panera Bread Broccoli Cheddar Soup



This delicious copycat recipe will keep you warm in the colder months. A classic at any dinner table, Panera Bread Broccoli Cheddar Soup has a cheesy robust flavor that will have you eating spoonful after spoonful. Make your favorite copycat recipes in the comfort of your own home and enjoy.

Serves: 1

Ingredients

- 2 tablespoons butter, melted
- 1/2 medium onion, finely chopped
- 1/4 cup butter melted, plus 2 tablespoons
- 1/4 cup flour
- 2 cups half and half
- 2 cups chicken stock or bouillon
- 1/2 pound fresh broccoli
- 1 cup carrots, julienned
- 1/4 teaspoon nutmeg
- salt and pepper to taste
- 8 ounces sharp Cheddar cheese, grated
- 1/4 teaspoon garlic powder

Instructions

1. Melt 2 tablespoons of butter in a saucepan over moderate heat and sauté the onion until tender but not brown, about 5 minutes. Remove and set aside.
2. Melt 1/4 cup of butter and slowly add flour and continue stirring until flour turns a brownish color.
3. Stir constantly and slowly add the half-and-half (this is called making a roux).
4. Add the chicken stock whisking all the time. Simmer for 20 minutes.
5. Add the broccoli, carrots and sautéed onions. Cook over low heat until the veggies are tender for 20-25 minutes. Add salt, pepper and garlic powder.
6. Pour in batches into blender and puree. Return to pot over low heat and add the grated cheese; stir until well blended.
7. Stir in the nutmeg and serve.

Thank You

THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:

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[Courtney from Neighborfood](#)

[Morgan from Host the Toast](#)

[Sarah from Raining Hot Coupons](#)

[Julie from Tastes of Lizzy T](#)

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