

The Cheesecake Factory Copycat Recipes!

Tex-Mex Egg Rolls

24 egg rolls | Prep. time 20 minutes | Cooking time 20 minutes

Ingredients

1 tablespoon canola oil
2 cups chicken breast, cooked and diced
½ yellow onion, diced
1 clove garlic, minced
1 teaspoon cumin
1 teaspoon chili powder
½ teaspoon kosher salt
1 cup black beans
1 cup corn
1 green bell pepper diced
1 Roma tomato, diced finely and dried with paper towels
½ cup cheddar cheese, shredded
2 tablespoons cilantro, chopped
24 egg roll wrappers
Canola oil for frying
8 ounces cream cheese
¼ cup sour cream
1 bunch cilantro
½ avocado

Directions

1. In a large, deep skillet heat 1 tablespoon of oil. When it is hot, add the chicken, onion, garlic, cumin, and chili powder. Add salt to taste.
2. Cook for a couple of minutes or until the onion is soft and the garlic is fragrant. Then remove the pan from the heat and add the beans, corn, pepper, diced tomato, cheese, and cilantro. Stir well to combine. Transfer mixture to a bowl.
3. In your skillet, add enough oil to fry the egg rolls. About an inch or so.
4. Add enough mixture to each egg roll wrapper so that it is full, but not so full that you can't close up the seams.
5. Fold up the ends of the egg roll and tuck in the sides. Wet the ends of the egg roll to seal the edges.
6. When you are done wrapping and the oil is hot, add the egg rolls to the oil and cook until you achieve that nice golden brown color.
2. Remove the egg rolls from the oil to a plate lined with paper towels, to absorb excess oil.
3. In a mixing bowl, combine the cream cheese, sour cream, cilantro, and avocado. Mix together to form the dip.
4. Serve egg rolls with dip.

Eggplant Parmesan

Eggplant Parm is an Italian favorite. The Cheesecake Factory makes a delicious version, and this recipe is inspired by that amazing dish.

Serves 2–4 | Prep. time 2 hours 15 minutes | Cooking time 10 minutes

Ingredients

1 medium Italian eggplant, peeled and cut into ½-inch slices
2 teaspoons kosher salt
½ cup all-purpose flour
1 cup eggs, beaten
2 cups Italian breadcrumbs
½ cup vegetable oil
¾ cup marinara sauce
¼ cup basil-infused olive oil
3 tablespoons Parmesan cheese, grated, divided
4 ounces mozzarella cheese, grated
⅛ teaspoon kosher salt
5 ounces angel hair pasta, cooked
½ teaspoon parsley, chopped

Directions

1. Preheat the oven to broil.
2. Line a baking sheet with paper towels. Season both sides of the eggplant circles with salt and arrange them on the pan. Cover the eggplant with another sheet of paper towel and refrigerate for 2 hours.
3. Place the flour in one bowl, the eggs in another, and the breadcrumbs in a third bowl.
4. After 2 hours, remove the eggplant from the fridge and dry the slices with fresh paper towels. One at a time, dip the slices in flour, then in the egg, and finally in the breadcrumbs. Set them aside.
5. Heat the oil in a large skillet over medium heat. Fry the eggplant for about 2 minutes on each side and set them on a plate lined with paper towels.
6. Heat the marinara sauce in a small saucepan and the basil oil in another small pan.
7. Place a wire rack in a baking dish and transfer the cooked eggplant slices to the rack. Sprinkle on 2 tablespoons of the Parmesan cheese and the mozzarella, then put the pan under the broiler until the cheese melts.
8. Serve the cooked pasta topped with eggplant. Pour some marinara over the top. Drizzle basil oil and sprinkle with the remaining Parmesan cheese and parsley.

Louisiana Chicken Pasta

This recipe is a variation of the Cheesecake Factory's famous Louisiana Chicken Pasta. The crunch of the chicken and the heat of the Cajun seasoning makes this dish an absolute favorite.

Serves 4 | Prep. time 15 minutes | Cook time 15 minutes

Ingredients

Cajun Cream Sauce:

1 teaspoon red pepper flakes
1 teaspoon Cajun seasoning
½ teaspoon kosher salt
¼ teaspoon ground black pepper
2 cups heavy cream
1 cup chicken stock
1 tablespoon cornstarch
1 cup Parmesan cheese, shredded

Vegetables:

2 tablespoons butter
½ yellow bell pepper, sliced
½ red bell pepper, sliced
½ red onion, sliced
1 tablespoon garlic, minced
8 ounces cremini mushrooms, sliced

Crispy Parmesan Chicken:

¼ cup all-purpose flour
1 cup breadcrumbs
½ cup Parmesan cheese, grated
½ teaspoon kosher salt
¼ teaspoon ground black pepper
2 eggs
4 chicken breasts, butterflied
¼ cup vegetable oil

Other ingredients

1 pound Farfalle pasta, cooked al dente
¼ cup parsley for garnish (optional)

Directions

1. In a mixing bowl, combine all of the ingredients for the Cajun cream sauce, and set it aside.
2. Prepare the vegetables. Heat 2 tablespoons of butter in a large skillet. When it is melted, add the peppers, onion, garlic, and mushrooms and cook for 3 to 5 minutes, then remove them from the pan.
3. Make the chicken. In a shallow dish, mix together the flour, breadcrumbs, Parmesan cheese, salt, and pepper.

4. In another shallow dish beat the 2 eggs.
5. Place each piece of chicken into the flour mixture, then the egg, then the flour again.
6. In the same skillet used for the vegetables, warm the $\frac{1}{4}$ cup of oil over medium-high heat. When hot, add the coated chicken and cook for 4–5 minutes on each side, or until the chicken is golden brown and crispy. Remove the chicken from the skillet and set it aside.
7. Drain the excess oil out of the skillet and add the cooked pasta, vegetables, and sauce mixture into the pan. Cook for about 5 minutes, or until the sauce starts to thicken.
8. Serve the pasta and sauce with chicken on top.

Meatloaf

The Cheesecake Factory has a knack for taking traditional recipes and making them better. This recipe is inspired by their delicious meatloaf.

Serves 6 | Prep. time 15 minutes | Cooking time 60 minutes

Ingredients

1 tablespoon vegetable oil
2 tablespoons green bell pepper, minced
2 tablespoons red bell pepper, minced
½ cup red onion, minced
⅓ cup carrot, shredded
5 teaspoons garlic, minced
3 eggs, beaten
1 ½ pounds ground sirloin
1 pound ground pork
1 tablespoon Italian parsley, minced
1 tablespoon granulated sugar
2 teaspoons salt
1 ½ teaspoons dried thyme
1 teaspoon ground black pepper
1 teaspoon dried oregano
1 teaspoon rubbed (ground) sage
½ teaspoon paprika
¾ cup whole milk
¾ cup bread crumbs

Onion Topping

2 tablespoons butter
1 medium onion, sliced
¼ teaspoon salt
¼ teaspoon ground black pepper

Mushroom Gravy

2 tablespoons butter
1 teaspoon garlic, minced
2 tablespoons all-purpose flour
2 cups beef broth
1 ½ cups sliced mushrooms
1 teaspoon minced Italian parsley
¼ teaspoon salt
¼ teaspoon ground black pepper
¼ teaspoon dried thyme
¼ teaspoon rubbed (ground) sage

Directions

1. Preheat the oven to 350°F.
2. Prepare the meatloaf. In a medium skillet, heat the 1 tablespoon of vegetable oil and cook the peppers and red onion until they are soft. Add the carrot and garlic and cook for 5 minutes.
3. In a large mixing bowl, beat the eggs. Add the ground beef and pork and mix them together. Add the parsley, sugar, salt, thyme, pepper, oregano, sage, paprika, the cooked vegetables, and milk. Once this is combined, add the breadcrumbs a bit at a time so they get evenly distributed.
4. Press the meat mixture into a loaf pan and bake for 60 minutes. After 60 minutes, remove the loaf from the oven and let stand for 30 more minutes.
5. Make the onion topping and gravy while the meatloaf is cooking.
6. To make the onion topping, melt 2 tablespoons of butter in a medium skillet, then add the onion, salt, and pepper and cook for about 25 minutes. Keep the heat relatively low to caramelize the onion without burning it.
7. Make the gravy by melting the butter in a small saucepan. Add the garlic and cook until fragrant, then whisk in the flour. Cook until the flour starts to brown, about 3 minutes.
8. Whisk in the beef broth and make sure there are no lumps. Then add the mushrooms, parsley, salt, pepper, thyme, and sage. Cook until the gravy thickens, about 10–12 minutes.
9. Serve sliced meatloaf topped with onions and gravy.

Evelyn's Favorite Pasta

Another Cheesecake Factory favorite inspired this copycat recipe that will be sure to please.

Serves 4 | Prep. time 10 minutes | Cooking time 10 minutes

Ingredients

2 tablespoons olive oil
4 cloves garlic, sliced
1 cup eggplant, diced
1 cup broccoli florets
1 red pepper, deseeded and chopped
2 tablespoons sundried tomatoes, finely chopped
1 cup artichoke hearts, quartered
¼ cup Kalamata olives, pitted and sliced
¼ cup pine nuts
1 tablespoon fresh basil, minced
1 pound cavatappi pasta or other cut pasta, cooked
Parmesan cheese, freshly grated, for garnish

Directions

1. Heat about 2 tablespoons of olive oil over medium heat in a large skillet. When the oil is hot, add in the garlic and cook until fragrant.
2. When the garlic is fragrant, add the eggplant, broccoli, red pepper, and sundried tomatoes and cook for about 8 minutes, or until the vegetables are cooked to your liking.
3. Next, stir in the artichoke hearts, olives, pine nuts, and basil. Cook for about 1 minute to ensure everything is heated through.
4. Serve the sauce over the pasta and sprinkle with Parmesan cheese.

Oreo Cookie Cheesecake

Everyone loves Oreos® cookies and this recipe is a tribute to the Cheesecake Factory's version of Oreo Cookie Cheesecake we all love.

*Serves 8–10 | Prep. time 10 minutes plus 4–6 hours refrigeration time |
Cooking Time 60 minutes*

Ingredients

1 package Oreo cookies
½ cup unsalted butter, melted
3 (8-ounce) packages cream cheese
¾ cup granulated sugar
4 eggs
1 cup sour cream
1 teaspoon vanilla extract
Whipped cream and additional cookies for garnish

Directions

1. Preheat the oven to 350°F.
2. Crush most of the cookies (25-30) in a food processor or blender, and add the melted butter. Press the cookie mixture into the bottom of a 9-inch springform pan and keep it in the refrigerator while you prepare the filling.
3. In a mixing bowl, beat the cream cheese until smooth, and add the sugar. Beat in the eggs one at a time. When the eggs are mixed together, beat in the sour cream and vanilla.
4. Chop the remaining cookies and fold them gently into the filling mixture.
5. Pour the filling into the springform pan and bake at 350°F for 50–60 minutes. Ensure the center of the cake has set.
6. Let the cake cool for 15 minutes, then carefully remove the sides of the springform pan. Transfer to the refrigerator and refrigerate for 4–6 hours or overnight.

All recipes are from Lina Chang Copycat Recipes [Making The Cheesecake Factory Most Popular Recipes at Home](#). Get the book [here](#)

COPYCAT RECIPES



Making the
Cheesecake Factory
Most Popular Recipes
at Home

Lina Chang