

Restaurant Copycat Recipes You Can Easily Make at Home

Olive Garden's Stuffed Mushrooms

If you're in a healthy mood, try Olive Garden's stuffed mushrooms. If you've already tried them, then here's how you make them at home.

*Serves 6 – Preparation Time 10 minutes – Cooking Time 45 minutes
Nutrition facts per serving Calories 293.1, Total Fat 20.3 g, Carbs 13.6 g,
Protein 14.7 g, Sodium 618.8 mg*

Ingredients

Stuffed Mushrooms

- 12 fresh mushrooms, washed, de-stemmed, and dried
- 1 teaspoon flat-leaf parsley, minced
- ¼ teaspoon dry oregano
- ¼ cup + 1 tablespoon butter, divided; melted, cooled
- ¼ cup mozzarella cheese, finely grated
- Some fresh parsley for garnish

Stuffing

- 1 can (6 ounces) clams, drained, finely minced; save ¼ cup of juice
- 1 green onion, finely minced
- 1 egg, beaten
- ½ teaspoon garlic, minced
- ⅛ teaspoon garlic salt
- ½ cup Italian breadcrumbs
- 1 tablespoon red bell pepper, finely diced
- 2 tablespoons parmesan cheese, finely grated
- 1 tablespoon Romano cheese, finely grated
- 2 tablespoons mozzarella cheese, finely grated

Preparation

1. Preheat the oven to 350°F and grease a small baking pan.
2. Thoroughly mix all the stuffing ingredients EXCEPT the clam juice and the cheeses.
3. When everything is blended, add in the clam juice and mix again. Next, add in the cheeses and continue mixing.
4. Stuff each of the mushrooms with about 1½ teaspoons of the mixture.
5. Pour 1 tablespoon of the butter into the baking pan and arrange the mushrooms on the pan.
6. Mix ¼ cup of the melted butter with the oregano and the parsley. Pour the butter mixture over the mushrooms.
7. Cover the pan with a lid or foil and bake for 35–40 minutes.
8. Uncover the mushrooms and sprinkle the remaining mozzarella cheese over the top. Bake for another few minutes, until the cheese melts.
9. Transfer to a serving plate. Garnish with parsley, if desired.

P.F. Chang's Chef John's Chicken Lettuce Wraps

If you are in the mood for a healthier snack, here's P.F. Chang's chicken lettuce wraps. It's filling and tasty!

*Serves 8 – Preparation Time 35 minutes – Cooking Time 15 minutes
Nutrition facts per serving Calories 212, Total Fat 10.7 g, Carbs 10.8 g,
Protein 17.6 g, Sodium 332 mg*

Ingredients

Chicken Mix

- 1½ pounds skinless, boneless chicken thighs, coarsely chopped
- 1 can (8 ounces) water chestnuts, drained, minced
- 1 cup shiitake mushroom caps, diced
- ½ cup yellow onion, minced
- ⅓ cup green onion, chopped
- 1 tablespoon soy sauce
- 1 tablespoon ginger, freshly grated
- 2 teaspoons brown sugar
- 2 tablespoons vegetable oil

Glaze

- ¼ cup chicken stock
- ¼ cup rice wine vinegar
- 4 cloves garlic, minced
- 1 tablespoon ketchup
- 1 tablespoon soy sauce
- 2 teaspoons sesame oil
- 2 teaspoons brown sugar
- ½ teaspoon red pepper flakes
- ½ teaspoon dry mustard

Herbs and Wrap

- 1½ tablespoons fresh cilantro, chopped
- 1½ tablespoons fresh basil, chopped
- 1½ tablespoons green onion, chopped
- 16 leaves iceberg lettuce, or as needed

Preparation

1. Mix all the chicken mix ingredients (except the oil) together in a bowl. Cover the bowl with plastic wrap and place in the refrigerator.
2. Whisk all the glaze ingredients together until everything is mixed thoroughly.
3. When the glaze is ready, cook the chicken mix ingredients in the oil over high heat.
4. After 2 minutes, when the chicken is cooked, pour half of the glaze over the chicken mix. Continue cooking the entire mixture until the glaze caramelizes. This should take 10 to 15 minutes.
5. Reduce the heat to medium to low, then add the remaining glaze to the mixture. Cook for around 3 more minutes, constantly stirring.
6. Stir in the chopped herbs (i.e. cilantro, basil, and onion) and continue cooking until they are incorporated into the chicken mixture.
7. Transfer the chicken to a plate and serve with lettuce.

Disneyland's Monterey Clam Chowder

Prepare a magical dish from the most magical place on earth. This clam chowder soup will take your taste buds on the ride of their lives.

*Serves 4 – Preparation Time 15 minutes – Cooking Time 1 hour
Nutrition facts per serving Calories 472.3, Total Fat 36.9 g, Carbs 27.4 g,
Protein 9.3 g, Sodium 771.5 mg*

Ingredients

- 5 tablespoons butter
- 5 tablespoons flour
- 2 tablespoons vegetable oil
- 1½ cups potatoes (peeled, diced)
- ½ cup onion, diced
- ½ cup red pepper
- ½ cup green pepper
- ½ cup celery
- 2¼ cups clam juice
- 1½ cups heavy cream
- 1 cup clams, chopped
- 1 tablespoon fresh thyme or ½ tablespoon dried thyme
- ¼–½ teaspoon salt
- 1 pinch white pepper
- ⅓–½ teaspoon Tabasco sauce
- 4 individual sourdough round bread made into bowls
- Chives for garnish (optional)

Preparation

1. Make a roux by mixing melted butter and flour over medium heat for 10 minutes. Flour burns quickly, so make sure to watch the mixture closely. Set the roux aside.
2. Sauté the potatoes, onions, peppers, and celery in the oil for 10 minutes using a soup pot.
3. Whisk the rest of the ingredients, including the roux, into the soup pot, and bring the entire mixture to a boil.
4. After the mixture has boiled, reduce the heat and let it simmer for another 5 minutes.
5. Season the soup as you like with salt and pepper. To serve, ladle the soup evenly into the prepared bread bowls and sprinkle with fresh chives if desired.

Black Angus Steakhouse's BBQ Baby Back Ribs

Here's another rib recipe if the other two weren't enough for you. Remember, falling-off-the-bone with perfection.

*Serves 1 slab – Preparation Time 30 minutes – Cooking Time 6 to 8 hours
Nutrition facts per serving Calories 1500, Total Fat 30 g, Carbs 108 g,
Protein 14 g, Sodium 3540 mg*

Ingredients

- 1 rack of pork ribs
- Your favorite barbecue sauce
- Onion powder, to taste
- Garlic powder, to taste

Marinade

- 2 tablespoons kosher salt
- 2 tablespoons paprika
- 4 tablespoons granulated garlic
- 1 tablespoon onion powder
- 1 teaspoon cumin seeds
- 1 teaspoon Durkee Ancho pepper
- 2 teaspoons dry mustard
- 2 teaspoons black pepper

Rib Mop

- 1 cup red wine vinegar
- 1 tablespoon garlic
- 1 cup water
- 3 tablespoons soy sauce

Preparation

1. Mix all of the marinade ingredients in a bowl.
2. Rub the marinade all over the ribs to soak them in flavor.
3. Barbecue the meat over indirect heat at 250°F to 300°F for 3 to 4 hours. Add soaked fruit wood to the coals for additional aroma. Make sure that the temperature remains at 250°F to 300°F for the entire cooking duration.
4. While the meat is cooking, mix the rib mop ingredients in a bowl.
5. After three to four hours, transfer the meat to an aluminum pan and brush both sides with the rib mop.
6. Cook the ribs for another hour and then remove them from heat and mop them again. Continue cooking the ribs for another 3 to 4 hours, basting them with the mop, and some barbecue sauce every hour.
7. When the ribs are done barbecuing, sprinkle them with onion and garlic powder before wrapping them in aluminum foil. Let the ribs rest for 30 minutes.
8. Transfer the ribs to a plate and serve.

Red Lobster's Shrimp Pasta

Seafood and pasta is always a beautiful combination. Make this at home and enjoy a special meal.

*Serves 4 – Preparation Time 5 minutes – Cooking Time 30 minutes
Nutrition facts per serving Calories 590, Total Fat 26 g, Carbs 54 g,
Protein 34 g, Sodium 1500 mg*

Ingredients

- 8 ounces linguini or spaghetti pasta
- ⅓ cup extra virgin olive oil
- 3 garlic cloves
- 1 pound shrimp, peeled, deveined
- ⅔ cup clam juice or chicken broth
- ⅓ cup white wine
- 1 cup heavy cream
- ½ cup parmesan cheese, freshly grated
- ¼ teaspoon dried basil, crushed
- ¼ teaspoon dried oregano, crushed
- Fresh parsley and parmesan cheese for garnish

Preparation

1. Cook the pasta according to package directions.
2. Simmer the garlic in hot oil over low heat, until tender.
3. Increase the heat to low to medium and add the shrimp. When the shrimp is cooked, transfer it to a separate bowl along with the garlic. Keep the remaining oil in the pan.
4. Pour the clam or chicken broth into the pan and bring to a boil.
5. Add the wine and adjust the heat to medium. Keep cooking the mixture for another 3 minutes.
6. While stirring the mixture, reduce the heat to low and add in the cream and cheese. Keep stirring.
7. When the mixture thickens, return the shrimp to the pan and throw in the remaining ingredients (except the pasta).
8. Place the pasta in a bowl and pour the sauce over it.
9. Mix everything together and serve. Garnish with parsley and parmesan cheese, if desired

Olive Garden's Chicken Marsala

A classic staple from one of America's favorite Italian restaurants that is easy to prepare and so delicious.

*Serves 4-6 – Preparation Time 10 minutes – Cooking Time 40 minutes
Nutrition facts per serving Calories 950, Total Fat 58 g, Carbs 71 g,
Protein 66 g, Sodium 1910 mg*

Ingredients

- 2 tablespoons olive oil
- 2 tablespoons butter
- 4 boneless skinless chicken breasts
- 1 ½ cups sliced mushrooms
- 1 small clove garlic, thinly sliced
- Flour for dredging
- Sea salt and freshly ground black pepper
- 1 ½ cups chicken stock
- 1 ½ cups Marsala wine
- 1 tablespoon lemon juice
- 1 teaspoon Dijon mustard

Preparation

Chicken scaloppini

1. Pound out the chicken with a mallet or rolling pin to about ½ inch thick
2. In a large skillet, heat the olive oil and 1 tablespoon of the butter over medium-high heat. When the oil is hot, dredge the chicken in flour. Season with salt and pepper on both sides. Dredge only as many as will fit in the skillet. Don't overcrowd the pan.
3. Cook chicken in batches, about 1 to 2 minutes on each side or until cooked through. Remove from skillet, and place on an oven-proof platter. Keep warm, in the oven, while the rest of the chicken is cooking.

Marsala sauce

1. In the same skillet, add 1 tablespoon of olive oil. On medium-high heat, sauté mushrooms and garlic until softened. Remove the mushrooms from the pan and set aside.
2. Add the chicken stock and loosen any remaining bits in the pan. On high heat, let reduce by half, about 6-8 minutes. Add Marsala wine and lemon juice and in the same manner reduce by half, about 6–8 minutes. Add the mushroom back in the saucepan, and stir in the Dijon mustard. Warm for 1 minute on medium-low heat. Remove from heat, stir in the remaining butter to make the sauce silkier.

To serve, pour the sauce over chicken, and serve immediately.

Cheesecake Factory's Oreo Cheesecake

Anything with Oreo is already a must-try. But Cheesecake Factory's Oreo Cheesecake—it's to die for. Have this simple cake at the end of your meal as a treat for your taste buds.

*Serves 10 – Preparation Time 25 minutes – Cooking Time 1 hour
Nutrition facts per serving Calories 1520, Total Fat 55 g, Carbs 175 g,
Protein 0 g, Sodium 736 mg*

Ingredients

Crust

- 1½ cups Oreo cookies, crushed
- 2 tablespoons butter, melted

Filling

- 3 packages (8 ounces each) cream cheese, room temperature
- 1 cup sugar
- 5 large eggs, room temperature
- 2 teaspoons vanilla extract
- ¼ teaspoon salt
- ¼ cup all-purpose flour
- 1 container (8 ounces) sour cream, room temperature
- 14 Oreo cookies, divided

Preparation

1. To make the crust, crush the Oreo cookies in a blender or smash them with a rolling pin and mix them with the melted butter. Press the Oreo mixture to the bottom and sides of a 9-inch springform pan.
2. Leave the crust to rest and preheat the oven to 325°F. Before starting to make the filling, make sure all of your ingredients are at room temperature.
3. Place the cream cheese in a medium-sized bowl and beat it with a hand mixer or a whisk until it is light and fluffy.
4. Beat in the sugar, mixing continuously so that the sugar is evenly distributed throughout the mixture.
5. Beat in the eggs, one at a time, and then add in the vanilla, salt, and flour. When the ingredients are all mixed together, add in the sour cream and 6 chopped Oreos.
6. Pour the filling onto the crust and then top with 8 whole Oreos.
7. Bake in the oven for an hour to an hour and 15 minutes. When the cake is done baking, leave it in the oven with the door open for an hour.
8. When it has cooled down, transfer the cake to the refrigerator. Leave it for a day or more before serving.

***These recipes and more are found in Lina Chang's *Copycat Recipes - Vol. 2: Making Restaurants' Most Popular Recipes at Home*. To get your copy, click the cover below or click [here](#).

