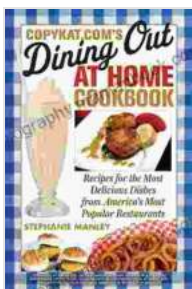


# Recipes for the Most Delicious Dishes From America's Most Popular Restaurants



Who doesn't love a great restaurant meal? But let's be honest, eating out can be expensive. And sometimes, you just don't feel like going out. That's where this article comes in. We've scoured the menus of America's most popular restaurants to bring you recipes for some of their most beloved dishes. So now you can recreate those restaurant-quality flavors right in your own kitchen.

## **Copycat Olive Garden Chicken Scampi**



**CopyKat.com's Dining Out At Home Cookbook:  
Recipes for the Most Delicious Dishes from America's  
Most Popular Restaurants** by Stephanie Manley

★★★★☆ 4.5 out of 5

- Language : English
- File size : 2979 KB
- Text-to-Speech : Enabled
- Screen Reader : Supported

Enhanced typesetting : Enabled  
Word Wise : Enabled  
Print length : 266 pages  
Lending : Enabled



Olive Garden's Chicken Scampi is a classic for a reason. It's a creamy, garlicky dish that's perfect for a weeknight dinner. And it's surprisingly easy to make at home.

### **Ingredients:**

- 1 pound boneless, skinless chicken breasts, cut into bite-sized pieces
- 1/4 cup all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 3 tablespoons olive oil
- 1/2 cup chopped onion
- 2 cloves garlic, minced
- 1/2 cup white wine
- 1/2 cup chicken broth
- 1/4 cup heavy cream
- 1/4 cup grated Parmesan cheese
- Chopped fresh parsley, for garnish

## **Instructions:**

1. Preheat a large skillet over medium heat.
2. Season the chicken with salt and pepper.
3. Dredge the chicken in flour.
4. Add the olive oil to the skillet and cook the chicken until browned on all sides.
5. Add the onion and garlic to the skillet and cook until softened.
6. Add the white wine and chicken broth to the skillet and bring to a boil.
7. Reduce heat to low and simmer for 15 minutes, or until the chicken is cooked through.
8. Stir in the heavy cream and Parmesan cheese.
9. Cook for 5 minutes more, or until the sauce has thickened.
10. Garnish with fresh parsley and serve.

## **Copycat Texas Roadhouse Cactus Blossom**



Texas Roadhouse's Cactus Blossom is a giant onion that's been battered and fried. It's a popular appetizer that's perfect for sharing.

**Ingredients:**

- 1 large onion, cut into 1-inch thick slices
- 1 cup all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 egg, beaten
- 1 cup milk

- Vegetable oil, for frying
- Honey mustard, for dipping

### **Instructions:**

1. Preheat a large skillet over medium heat.
2. In a large bowl, combine the flour, salt, and pepper.
3. In a separate bowl, whisk together the egg and milk.
4. Dredge the onion slices in the flour mixture, then dip them in the egg mixture.
5. Add the onion slices to the hot oil and fry until golden brown on both sides.
6. Drain the onion slices on paper towels.
7. Serve with honey mustard for dipping.

### **Copycat Chipotle Chicken Burrito**





Chipotle's Chicken Burrito is a customizable burrito that's packed with flavor. It's a great option for a quick and easy meal.

**Ingredients:**

- 1 pound boneless, skinless chicken breasts, cooked and shredded
- 1 large flour tortilla
- 1/2 cup brown rice
- 1/2 cup black beans
- 1/4 cup corn
- 1/4 cup shredded lettuce

- 1/4 cup diced tomatoes
- 1/4 cup shredded cheese
- Sour cream, for topping
- Salsa, for topping

### **Instructions:**

1. Warm the tortilla in a microwave or on a griddle.
2. Spread the rice, black beans, corn, lettuce, tomatoes, and cheese down the center of the tortilla.
3. Top with the shredded chicken.
4. Add any other desired toppings, such as sour cream and salsa.
5. Roll up the burrito and enjoy.

### **Copycat Panera Bread Broccoli Cheddar Soup**



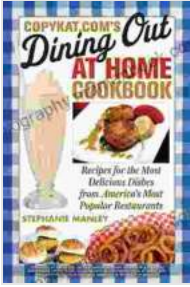


Panera Bread's Broccoli Cheddar Soup is a creamy, cheesy soup that's perfect for a cold day. It's also a great way to get your daily dose of vegetables.

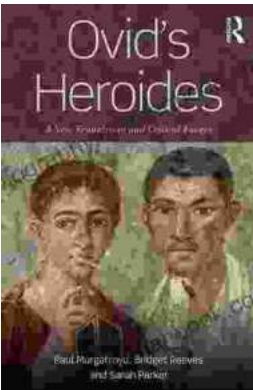
**Ingredients:**

- 1 tablespoon olive oil
- 1 onion, chopped

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