



*Copycat
Restaurant
Recipes*

17 CASSEROLE RECIPES TO MAKE AT HOME

ALLFREECASSEROLERECIPES

Copycat Restaurant Recipes: 17 Casserole Recipes to Make at Home

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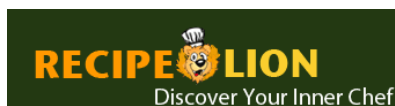
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Copycat Restaurant Recipes: 17 Casserole Recipes to Make at Home

Letter from the Editor

Dear Casserole Cookers,

Restaurants and casseroles don't go hand-in-hand, but copycat casseroles do exist. This eCookbook, *Copycat Restaurant Recipes: 17 Casserole Recipes to Make at Home*, features recipes that were originally casseroles in the restaurant as well as ones that were adapted to become casseroles. Not only do these recipes make it possible to eat your top restaurant picks in the comfort of your own home, but they're also easy to make because they're casseroles!

This eCookbook contains recipes from well-known restaurants such as Olive Garden, Pizza Hut, and Cracker Barrel. Cracker Barrel's Hash Brown Casserole is a classic restaurant casserole and can be found on page 18. But, before you scroll down to that page, check out what's before it. You'll find recipe adaptations of fast food fare, such as Egg McMuffin Casserole (p. 13) and White Castle Casserole (p. 16). Yep, we can turn anything into a casserole! We also have a whole chapter dedicated to Cracker Barrel comfort food, which is good any time. And, as if that wasn't enough, we even have a few dessert casseroles filling up the last couple of pages. So, instead of driving to a restaurant, stay home and bring the restaurant to you.

For more great casserole recipes, be sure to visit [AllFreeCasseroleRecipes.com](http://www.AllFreeCasseroleRecipes.com). While you're there, [subscribe to our free newsletter, *The Casserole Connection*](#), to get free recipes delivered to your inbox every week.

Happy Casserole Cooking!

Sincerely,

Emily Racette, Editor, AllFreeCasseroleRecipes

<http://www.allfreecasserolerecipes.com>

Read blog articles about our recipes at RecipeChatter.com.

Copycat Restaurant Recipes: 17 Casserole Recipes to Make at Home

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COPYCAT RESTAURANT RECIPES

COPYCAT PIZZA HUT PIZZA PASTA CASSEROLE

BY: [CHARLOTTE SIEMS FROM THIS LOVELY PLACE WITH CHARLOTTE SIEMS](#)

Making a meal from one of your favorite restaurants at home can be really fun. Copycat Pizza Hut Pizza Pasta Casserole is an easy meal to put together and a true take-out fake-out.



Ingredients:

1 pound package rotini noodles
1 large can tomato sauce
1 large can tomato puree
Italian spices to taste (garlic powder, basil, etc.)
1 teaspoon brown sugar
1 pound sausage (or hamburger), crumbled and browned
4 cups mozzarella cheese

Directions:

1. Preheat oven to 375 degrees F.
2. Cook noodles according to package directions.
3. Meanwhile, combine tomato sauce, tomato puree, spices, brown sugar and cooked sausage.
4. Drain noodles and place in 9 x 13 inch casserole dish. Pour sauce over noodles and stir to coat. Sprinkle 2 cups mozzarella cheese over noodle mixture and stir lightly to combine. Top casserole with remaining mozzarella cheese.
5. Bake for about 25 minutes, until cheese is melted and lightly browned.

COPYCAT RESTAURANT RECIPES

PIZZA HUT CAVATINI

BY: [STEPHANIE MANLEY FROM COPYKAT RECIPES](#)

This copycat recipe for Pizza Hut Cavatini is easy and delicious. Best of all, it won't have you running to the phone to place an order. Three different varieties of pasta noodles are layered with pepperoni, sausage, jarred sauce, and vegetables.



Ingredients:

1/2 pound pepperoni, thinly sliced
1/4 pound spiral noodles
1 green pepper, thinly sliced
1/4 pound shell noodles
1 onion, thinly sliced
1/4 pound wheel noodles
Mushrooms (optional)
8 ounces mozzarella cheese, shredded
1/2 pound hamburger, browned
8 ounces Parmesan cheese, shredded
1/2 pound Italian sausage, browned
2 (16-ounce) jars spaghetti sauce

Directions:

1. Preheat oven to 350 degrees F.
2. Cook noodles according to box directions.
3. Heat sauce and combine with cooked hamburger and cooked sausage.
4. In an 11 x 13 inch casserole dish sprayed with Pam cooking spray, layer noodles and sauce. Top with pepperoni, onions, green peppers, mushrooms, mozzarella, and Parmesan. Make about 3 layers and top with cheese.
5. Bake for about 45 minutes or until cheese is melted.

COPYCAT RESTAURANT RECIPES

COPYCAT APPLEBEE'S SPINACH ARTICHOKE DIP

BY: [KATIE CLARK FROM CLARKS CONDENSED](#)

Spinach and artichoke dips vary by recipe. Some are spinach-heavy while others please artichoke lovers. If you love Applebee's version, then get excited for Copycat Applebee's Spinach Artichoke Dip.



Ingredients:

10 ounces frozen, chopped spinach (thawed)
10 ounces artichoke hearts, drained and chopped
1/2 cup shredded Parmesan cheese
1/2 cup shredded Romano cheese
1/2 cup shredded mozzarella cheese
10 ounces prepared alfredo sauce
1 teaspoon minced garlic
4 ounces cream cheese, softened
1 teaspoon pepper

Crostinis

1 loaf of French bread
1/4 cup olive or vegetable oil
Italian seasoning
Garlic powder

Directions:

1. Preheat oven to 350 degrees F.
2. In a large bowl, combine spinach, artichoke, Parmesan, Romano, mozzarella, alfredo sauce, garlic, cream cheese, and pepper.
3. Place in an 8 × 8 inch glass dish, and bake for about 30 minutes.
4. For crostinis: Turn oven to broil. Cut thin slices of the French bread, and cut each of those slices in half. Brush both sides of each piece of bread with olive oil, and sprinkle Italian seasoning and garlic powder on both sides. Place in oven for 3 minutes, flip, and place in oven again for another 3 minutes

COPYCAT RESTAURANT RECIPES

ORANGE CHICKEN CHINESE CASSEROLE

BY: [EMILY RACETTE FOR ALLFREECASSEROLERECIPES](#)

You can turn almost anything into a casserole. In this particular case, it's orange chicken. Orange Chicken Chinese Casserole uses a lot of shortcuts, so it is really simple to make but has a restaurant-quality taste.



Ingredients:

- 1 package chicken breasts with rib meat (about 10 small pieces)
- 2 eggs
- 3/4 cup flour
- 1 (14-ounce) package rice noodles
- 1 (28-ounce) can Asian stir-fry vegetables (or an array of your favorite Asian vegetables)
- 1 (20.75-ounce) bottle of orange sauce

Directions:

1. Preheat oven to 350 degrees F.
2. Cube chicken into 1 1/2 inch pieces. Beat two eggs in a small bowl. Pour flour into another small bowl. Dip each piece of chicken in the egg and then the flour. Place on baking sheet.
3. Bake chicken for 25 to 30 minutes. Turn them over after 15 minutes.
4. While the chicken is baking, cook noodles according to package directions. After you drain the noodles pour them into a 9 x 13 inch casserole dish. Pour the vegetables over the noodles. Pour 1 1/2 cups of the orange sauce. Mix.
5. When the chicken is done baking, add to noodle mixture. Pour another cup of orange sauce over the chicken and mix. Add more sauce to taste.
6. Optional: Bake for 5 minutes.

COPYCAT RESTAURANT RECIPES

OLIVE GARDEN BAKED PASTA WITH ROMANA BEEF

BY: [STEPHANIE MANLEY FROM COPYKAT RECIPES](#)

Going out to dinner is a treat because of the great food the restaurant can offer. But what if you could make the same recipes at home? Stay in and make Olive Garden's Baked Pasta with Romana yourself!



Ingredients:

1 (5-pound) flat brisket	1/2 cup butter
Salt and pepper	1/2 cup grated Asiago cheese
2 tablespoons vegetable oil	1/2 cup Fontina cheese
1 onion, chopped	1/4 cup Parmesan cheese
16 - 32 ounces beef broth	Additional Asiago, Fontina, and Parmesan cheese for garnish
2 tablespoons tomato paste	1/2 cup spinach
12 ounces lasagna noodles	1 teaspoon olive oil
1 1/2 cups heavy cream	Parmesan cheese

Directions:

1. Preheat oven to 350 degrees F. Using a Dutch oven, sauté onions in vegetable oil. Add about 1/2 teaspoon salt to the onions. Sauté onions until they are translucent. Remove onions from pan. Sprinkle both sides of the brisket with salt and pepper. Place brisket into pan and brown on both sides. Remove brisket from pan.
2. Pour 1 cup of beef broth into pan; scrape brown bits from the bottom of the pan. Add tomato paste, and whisk together well. Place onions and brisket back into the pan. Add enough broth to the pan to cover the brisket half way. Bake brisket for approximately 3 1/2 hours. The brisket is done when a fork slides into the meat easily. If the meat is still tough, bake for an additional 30 minutes. Once the brisket is removed from the oven, let rest for approximately 20 minutes before slicing.
3. Prepare lasagna noodles as directed on the package. Then, cut in half vertically and horizontally. This way you don't have to eat a whole lasagna noodle in one bite.
4. For the sauce, combine heavy cream and butter in a sauce pan over medium to medium high heat. Once the butter and cream just begin to simmer, whisk in all cheeses. When the sauce thickens, remove pan from heat. Place noodles into a 2 quart casserole dish. Arrange the noodles by folding them over so they make nice curls. Pour sauce over the noodles.
5. Toss spinach with olive oil, and then place the spinach around the sides of the casserole dish. Place 6 to 8 ounces of beef over the noodles. You may want to spoon a little of the cooking gravy from the brisket over the beef. Top with a little Asiago and Fontina cheese and place back into the oven for 10 to 15 minutes until the cheese melts on the top of the pasta.

COPYCAT RESTAURANT RECIPES

BOSTON MARKET SQUASH CASSEROLE

BY: [STEPHANIE MANLEY FROM COPYKAT RECIPES](#)

Make a side dish that tastes just like the Boston Market casserole that you love! It gets its great flavor from both zucchini and yellow squash. The recipe uses boxed cornbread mix for added convenience.



Ingredients:

- 4 1/2 cups zucchini, diced
- 4 1/2 cups yellow squash, diced
- 1 1/2 cups yellow onion, chopped
- 1 Box Jiffy corn muffin mix (prepare as directed on box)
- 3/4 cup of butter
- 8 ounces American cheese (diced, use a store brand not Velveeta)
- 3 cubes chicken bouillon
- 1 teaspoon garlic, minced
- 1 teaspoon salt
- 1/2 teaspoon ground pepper
- 1/2 teaspoon thyme
- 1 tablespoon parsley, chopped

Directions:

1. Prepare Jiffy Mix as directed; set aside to cool.
2. Set oven to 350 degrees F. Place zucchini and yellow squash in a large sauce pan and add just enough water to cover. Cook on medium low heat just until tender, remove from heat. Drain squash; reserve one cup of water for casserole.
3. On medium low temperature place the butter in a large sauce pan and sauté onions until they turn clear. Add salt, pepper, thyme, and parsley. Add chicken bouillon cubes and garlic to onions; stir. Add drained squash and diced cheese; stir. Crumble corn bread in squash and pour the reserved cup of water and mix well.
4. Place squash mixture in an 11 x 13 inch baking pan that has been sprayed with a non-stick spray. Cover casserole and bake for 50 to 60 minutes. Remove cover the last 20 minutes of baking time.

COPYCAT RESTAURANT RECIPES

J. ALEXANDER'S NYO MAC AND CHEESE

BY: [SHERRI FROM THE KITCHEN PERScription](#)

There is a reason this recipe is called NYO, or not your own. J. Alexander's NYO Mac and Cheese tastes just as good as one from the restaurant. You can make this recipe in small dishes and serve it as a side, or make it in a bigger dish and call it the main course.



Ingredients:

2 cups cavatappi	½ cup sour cream
1 tablespoon extra-virgin olive oil	½ cup half and half
½ cup chicken stock	½ small yellow onion, minced
2 cubes chicken bouillon	1 clove garlic, minced
1 lemon slice	1 teaspoon Tabasco sauce
1 ½ teaspoons sugar	½ cup grated Gruyere cheese
3 tablespoons butter, divided	2 ¼ cups grated Parmesan cheese
2 tablespoons flour	Ground black pepper, to taste
1 cup heavy cream	½ cup Panko bread crumbs

Directions:

1. Preheat oven to 350 degrees F.
2. Bring 6 cups water to rolling boil in medium saucepan. Add pasta and cook until al dente, 6 to 8 minutes. Drain and put in large baking dish. Toss with olive oil. If using ramekins, divide into 3 to 4 small ramekins.
3. Melt 2 tablespoons butter in a large saucepan over medium-low heat. Sauté onion and garlic for a few minutes. Whisk in flour and cook for 2 minutes, whisking constantly. Gradually whisk in chicken stock, chicken bouillon, heavy cream, half and half, and sugar. Simmer gently, stirring often, 15 minutes. Stir in 2 cups Parmesan and most of Gruyere. Season to taste with pepper. When cheese is completely melted, add lemon slice. Remove after a few minutes.
4. Remove pan from stove. Fold in sour cream and Tabasco sauce. Pour half of mixture slowly over pasta. Stir to incorporate. Sprinkle remaining cheese mixture over pasta. Top with remaining cheese sauce mixture.
5. Melt remaining 1 tablespoon butter in small skillet over medium heat. Add Panko and toss to coat. Do not brown. Sprinkle Panko over top of pasta.
6. Bake about 25 to 30 minutes, until panko is golden brown and mixture is bubbly.

FAST FOOD RESTAURANT COPYCAT RECIPES

EGG MCMUFFIN CASSEROLE

BY: [KIM MORRIS FROM MAKIN' IT MO'BETTA](#)

Egg McMuffin Casserole is a delightful twist on McDonald's Egg McMuffin. As a casserole, it's easier to prepare and can serve more people at one time. It can be an overnight recipe if you need it to be, and will work as breakfast of dinner.



Ingredients:

4 English muffins, split
6 ounces Canadian bacon
1 cup cheddar cheese
4 eggs
1 1/4 cup skim milk
Salt
Pepper

Directions:

1. Grease an 8-inch square baking dish.
2. Cube English muffins and chop Canadian bacon.
3. Add half of the cubed English muffins in a single layer.
4. Top with half of the Canadian bacon and 1/2 cup of the cheese.
5. Layer the remaining English muffins and Canadian bacon and 1/2 cup more cheese.
6. Whisk together the eggs, milk, salt, and pepper in a medium bowl until combined. Pour the egg mixture evenly over the casserole.
7. Wrap the baking dish with plastic wrap and refrigerate for at least 1 hour, or up to 1 day.
8. Preheat oven to 325 degrees F. and take the casserole out of the refrigerator. Bake 45 to 50 minutes.

FAST FOOD RESTAURANT COPYCAT RECIPES

DORITOS TACO BAKE

BY: [AMY FROM OH, BITE IT](#)

Inspired by Taco Bell's Doritos Tacos, Doritos Taco Bake is one outrageously tasty dish that's bursting with flavor. It's cheesy, spicy if you want it to be, and so addicting. It makes a lot of food, so make sure you have a lot of people to serve. Otherwise, you'll be tempted to eat the entire casserole dish yourself.



Ingredients:

1 pound ground beef
Crispy flat Tostada shells, about
1 Taco seasoning packet
Green Chile, chopped, to taste (optional)
1 (11-ounce) bag Nacho Cheese Doritos, (I used about 3/4 of it)
3 cups shredded Cheddar cheese
Lettuce, tomato, and sour cream for garnish

Directions:

1. Preheat oven to 350 degrees F.
2. In a medium pan, cook the ground beef with the chile and taco seasoning.
3. Place a layer of the crispy shells into the bottom of your baking dish and top it with a layer of the beef. Top with some cheese.
4. Continue layering until you've reached the desired height, and you are out of layering ingredients. Top the whole thing with a nice layer of the Doritos.
5. Cover and bake about 25 minutes.
6. Remove the cover and continue baking for another 10 minutes, until the chips are crisp and slightly golden.

FAST FOOD RESTAURANT COPYCAT RECIPES

COPYCAT WHITE CASTLE SLIDERS

BY: [ROBIN SUE FROM BIG RED KITCHEN](#)

While this White Castle slider recipe isn't really a full-fledged casserole, it's made in a similar way. Prepare the meat patties in your casserole dish and then just add buns. You won't believe this delicious meal came out of your oven.



Ingredients:

1/2 cup dried onion flakes
2 pounds ground chuck
1/2 teaspoon seasoned salt
6 slices Cheddar cheese
24 small party rolls
24 dill pickle slices

Directions:

1. Preheat oven to 400 degrees F.
2. Evenly spread the onions on the bottom of a 9 × 13 inch baking dish. Gently press the ground beef on top of the onion flakes. Press evenly making one giant patty. Sprinkle with seasoned salt. Bake for 20 minutes.
3. Using a paper towel, pat the excess grease from the top of the patty. Top with Cheddar cheese, return to oven for 2 more minutes. Remove from oven, let sit 5 minutes then cut into 24 patties.
4. Slice open and separate each party roll. Place bottom of rolls on a large platter. Using a spatula, lift patty with onion layer onto each bun bottom. Top each slider with a pickle slice then the bun lid. Serve immediately.

FAST FOOD RESTAURANT COPYCAT RECIPES

WHITE CASTLE CASSEROLE

BY: [JAMIE FROM LOVE BAKES GOOD CAKES](#)

Did you know that White Castle was the first fast-food chain to come into existence? Celebrate this historic restaurant by making White Castle Casserole, which is basically one big slider in casserole form. Made with ground beef, crescent rolls, American cheese, and onion soup, you can enjoy everything you love about White Castle in your own home.



Ingredients:

2 pounds ground beef
1 box dry onion soup mix (you will use both packages of soup mix)
2 (12-ounce) tubes crescent rolls
8 to 10 slices American cheese
Mustard, to taste
Dill pickles, chopped, to taste
Additional condiments, if desired

Directions:

1. Preheat oven to 350 degrees F. Lightly spray a 9 x 13 inch baking dish with cooking spray and set aside.
2. In a skillet, brown and crumble the ground beef with both packages of dry onion soup mix. Drain meat into a colander; using paper towels or a clean dish towel, press down on the beef and squeeze out as much of the liquid as possible.
3. Unroll one tube of crescent rolls into the prepared baking dish. Flatten slightly to seal the seams and cover the bottom as necessary. Top with ground beef. Add cheese slices. Top with pickles and drizzle with mustard. Unroll the other tube of crescent rolls over the top, sealing seams and covering the contents in the pan.
4. Bake for 15 to 20 minutes or until the top is golden brown and the cheese is melted.
5. To serve, cut into squares and serve with additional condiments if desired.

COPYCAT CRACKER BARREL RECIPES

CRACKER BARREL CHEESY CHICKEN AND BROCCOLI CASSEROLE

BY: [JUDY HANNEMANN FROM THE MIDNIGHT BAKER](#)

Don't you love it when you learn how to make a restaurant recipe at home? Here's another copycat recipe to add to your arsenal. This comfort food dinner is sure to please the whole family.



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 cheese

Sauce Ingredients:

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

Directions:

1. Preheat oven to 350 degrees F. Lightly spray the bottom of a 7 x 11 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 high 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 over process the crumbs. You want some larger pieces in there for the crunch factor. 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 for 40 to 45 minutes, or until chicken reaches an internal temperature of 180 degrees F in the thickest part.
7. Remove from oven and top with Cheddar cheese.

COPYCAT CRACKER BARREL RECIPES

[COPYCAT CRACKER BARREL HASH BROWN CASSEROLE](#)

BY: [BEVIN FOR WHO NEEDS A CAPE?](#)

Going out to eat can be a treat, but when you are busy and have a family, it can also be a hassle. Get the good tasting food you love from a restaurant at home with this Copycat Cracker Barrel Hash Brown Casserole.



Ingredients:

2 pounds frozen hash browns
1/2 cup melted butter
1 can cream of chicken soup
1 pint sour cream
1/2 cup chopped onion
2 cups grated sharp Cheddar cheese
Salt and pepper, to taste

Directions:

1. Spray a large baking dish with cooking spray
2. Preheat oven to 375 degrees F.
3. Mix hash browns, butter, cream of chicken soup, sour cream, onion, and cheese together and put in the baking dish.
4. Cook for 35 to 45 minutes until it is golden brown on top.

COPYCAT CRACKER BARREL RECIPES

CRACKER BARREL CHICKEN CASSEROLE

BY: [STEPHANIE MANLEY FROM COPYKAT RECIPES](#)

The outside of this Cracker Barrel Chicken Casserole serves as a crust for the creamy filling. With vegetables and chicken in the dish, you won't have to make side dishes for your family meal.



Crust Ingredients:

1 cup yellow cornmeal
1/3 cup flour
1 1/2 teaspoon baking powder
1 tablespoon sugar
1/2 teaspoon salt
1/2 teaspoon baking soda
2 tablespoon vegetable oil
3/4 cup buttermilk
1 egg

Chicken Filling Ingredients:

2 1/2 cups cooked chicken breast, cut into bite-size pieces
1/4 cup yellow onion, chopped
1/2 cup celery, sliced thin
1 teaspoon salt
1/4 teaspoon fresh ground pepper
1 can cream of chicken soup
1 3/4 cups chicken broth
2 tablespoons butter

Directions:

1. Preheat oven to 375 degrees F.
2. Mix cornmeal, flour, baking powder, sugar, salt, baking soda, vegetable oil, buttermilk, and egg together in mixing bowl until smooth. Pour into greased 8 x 8 inch baking pan and bake for 20 to 25 minutes until done.
3. Remove from oven and let cool completely. When cool, crumble cornbread and place 3 cups of cornbread crumbs in mixing bowl. Add 1/2 cup melted butter to crumbs and mix well, set aside.
4. Lower oven temperature to 350 degrees F.
5. In a sauce pan on medium-low heat, place butter and sauté onions and celery until transparent, stirring occasionally. Add chicken broth, cream of chicken soup, salt, and pepper. Stir until well blended and soup is dissolved completely. Add chicken; stir and blend until mixture reaches a low simmer. Cook for 5 minutes, and remove from heat. Place chicken mixture in 2 and 1/2 quart buttered casserole dish or individual casserole dishes (about four). Spoon cornbread crumb topping on top of chicken mixture (do not stir into chicken filling) and bake for 35 to 40 minutes. The crumbs will turn a golden yellow.

COPYCAT CRACKER BARREL RECIPES

CRACKER BARREL BROCCOLI CHEDDAR CHICKEN

BY: [STEPHANIE MANLEY FROM COPYKAT RECIPES](#)

This Cracker Barrel Broccoli Cheddar Chicken is easy to make and tastes just like the Cracker Barrel version. The chicken is moist because of the canned Cheddar cheese soup, and the cheese and butter give the whole dish a creamy texture. Try this recipe any night of the week.



Ingredients:

4 boneless skinless chicken breasts
1 can Campbell's Cheddar Cheese Soup
1 cup milk
1 1/2 cups Ritz Crackers (one sleeve)
4 tablespoons of melted butter (you can use more)
8 ounces frozen broccoli
4 ounces shredded Cheddar cheese
1/2 teaspoon seasoned salt

Directions:

1. Preheat oven to 350 degrees F.
2. Make can of Cheddar cheese soup mix according to package directions (one can of soup mix to one can of milk).
3. Place chicken breasts in a 9 x 13 inch baking dish. Season with seasoned salt. Pour 3/4 of the prepared soup over the chicken breasts. Add broccoli to chicken that has been covered with the Cheddar soup.
4. Melt butter and combine with Ritz crackers, sprinkle buttered crackers over the broccoli. Add remaining soup mix, and bake for approximately 45 minutes or until the chicken is done. (Check chicken by cutting the thickest part and look to see that the chicken is uniform in color). When chicken has been removed from oven sprinkle with shredded Cheddar cheese.

COPYCAT DESSERT RECIPES

NO-BAKE MUST-MAKE BUSTER BARS CASSEROLE

BY: [COLLEEN BIERSTINE FROM THE SMART COOKIE COOK](#)

No-Bake Must-Make Buster Bars Casserole helps you make a delicious copycat of Dairy Queen's famous Buster Bars. The Oreo crust and oven-roasted peanuts, though not present in real Buster Bars, really make this sweet treat stand out.



Ingredients:

1/2 package Oreo cookies, crushed
4 cups vanilla ice cream, softened
2 to 3 cups of Hot Fudge Sauce, divided
3/4 cups peanuts
Whipped Cream

Directions:

1. Place the Oreos in a blender or food processor. You may need to do two batches depending on the size of your blender/processor. Pulse until crushed to the texture of your liking.
2. Press the Oreos into bottom of an 8 x 8 inch dish to make an even layer of crust.
3. Spread softened ice cream over Oreos. Place the dish in the freezer and allow time for the ice cream to freeze again.
4. Meanwhile, preheat oven to 350 degrees F. Spray a baking sheet with nonstick cooking spray. Spread peanuts out in a single layer on the tray. Roast for 5 minutes, or until you can smell the peanuts in the air.
5. Warm the fudge sauce in the microwave (15 to 20 seconds) so that it is liquefied again but not hot. Allow to cool, but do not allow to re-solidify.
6. Spread 1 cup of the melted fudge sauce on top of vanilla ice cream. Sprinkle roasted peanuts on fudge. Freeze again.
7. When ready to serve, cook remaining fudge in microwave until warm but not hot (about 20 seconds). Cut buster bars into squares. Top with whipped cream and additional hot fudge.

COPYCAT DESSERT RECIPES

CRANBERRY BLISS BARS

BY: [STEPH CLARK FROM STEPH'S BITE BY BITE](#)

Red ingredients such as cranberries are perfect in Christmas desserts. Cranberry Bliss Bars, a copycat recipe from Starbucks, are made with white chocolate and a cream cheese frosting. The cranberries in this cranberry bar recipe are mixed within the batter and sprinkled on top for a festive look.



Cake Ingredients:

2 sticks butter, softened
1 1/4 cup packed brown sugar
3 large eggs
1 teaspoon ground ginger
1 teaspoon vanilla
1/4 teaspoon salt
1 1/2 cups all-purpose flour
1/4 cup chopped dried cranberries
1/3 cup Baker's White Chocolate, chopped

Frosting Ingredients:

4 ounces cream cheese, softened
1 1/2 cups powdered sugar
2 tablespoons butter, softened
1 teaspoon vanilla
1/3 cup cranberries

Directions:

1. Preheat oven to 350 degrees F. and lightly grease a 9 × 13 inch pan.
2. Beat butter and sugar together for the cake base, and add eggs and vanilla, beating until fluffy. Sift together flour, ginger, and salt and then add to the butter/sugar mixture, beating well. Fold in the cranberries, chocolate and ginger. Spread thick batter in pan and bake for about 20 to 25 minutes or until light golden.
3. When cake is cooled, mix cream cheese, powdered sugar, butter, vanilla, and cranberries together and spread a thin layer over the cake. Sprinkle with cranberries. Cut in to triangle pieces.

Copycat Restaurant Recipes: 17 Casserole Recipes to Make at Home

THANK YOU

THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:



[Judy Hannemann from The Midnight Baker](#)



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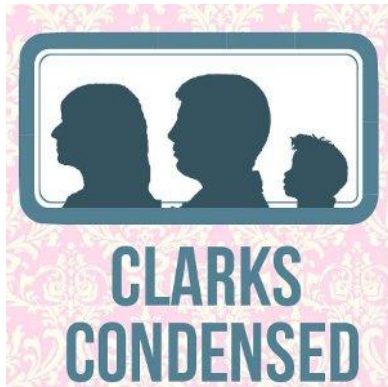
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