

Winter Soup Recipes:

8 Simple Soup Recipes for the Copycat



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JULIE & MADDIE FROM TASTES OF LIZZY T

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Letter from the Editor

Dear Fellow Copycats:

Winter Soup Recipes: 8 Simple Soup Recipes for the Copycat eCookbook is a fabulous collection you'll want to consult time and time again during the colder seasons. This free collection is full of the best soup recipes inspired by your favorite restaurants that you can make at home. These scrumptious soup recipes are perfect to enjoy on a bitter, winter night. These simple soup recipes are extremely easy to make and you will be eating homemade soup in no time at all. AllFreeCopycatRecipes.com presents a list of homemade soup recipes that is sure to satisfy the whole family.

Winter Soup Recipes: 8 Simple Soup Recipes for the Copycat features some of the most wonderful and top-secret copycat recipes around, which also happen to be our readers' favorite recipes as well. In this free eCookbook you'll find recipes for Copycat Olive Garden Zuppa Toscana (p. 6), Copycat Panera Bistro French Onion Soup (p. 12), Takeout Hot and Sour Soup (p. 16) and many more perfect simple soup recipes for winter! There is even a brand new original recipe from the test kitchen at AllFreeCopycatRecipes.com. Whether it is Olive Garden, Panera, or even Bob Evans you think of when you think great soup, we have the recipes here to meet your soupy desires.

For more fun and easy copycat recipes, be sure to visit AllFreeCopycatRecipes.com. While you're there, subscribe to AllFreeCopycatRecipes' free [Crazy for Copycats newsletter](#) to get free recipes delivered to your inbox every week.

Master that, Copycat!

Sincerely,

Arielle Matlin, Editor, AllFreeCopycatRecipes

<http://www.AllFreeCopycatRecipes.com/>

Find blog posts about AllFreeCopycatRecipes at RecipeChatter.com!

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COPYCAT OLIVE GARDEN ZUPPA TOSCANA

BY: [RACHELLE FROM MOMMY? I'M HUNGRY!](#)



Hearty and delicious, this Olive Garden copycat is a classic for a reason. Italian sausage is the centerpiece ingredient in this soup. It's joined by potatoes, kale, onion, and garlic. Olive Garden Zuppa Toscana is one of those recipes that both stands the test of time and will please everyone. Warm the hearts of your family by cooking up this easy copycat soup recipe.

Ingredients

- 1 pound Italian sausage
- 2 large Yukon Gold potatoes, sliced in half and then into ¼ inch slices
- 1 large onion, chopped
- 6 bacon strips
- 2 cloves garlic, minced
- 2 cups kale, chopped
- 2 cans chicken broth
- 1 quart water
- 1 cup half and half

Instructions

1. Brown the sausage and bacon. Crumble both and drain the excess grease
2. In a separate pot, place the onions, potatoes, chicken broth, water, garlic into a pot and cook on medium heat until the potatoes are cooked.
3. Add the sausage and bacon to the pot. Season with salt and pepper, to taste. Simmer for another 10 minutes.
4. Turn to low heat; add kale and the half and half. Heat through and serve.

[COPYCAT BOB EVANS CHICKEN AND NOODLES SOUP](#)

BY: [TASTES OF LIZZY T](#)



Nothing warms you up on a bitterly cold day like a big bowl of chicken noodle soup. This Copycat Bob Evans Chicken and Noodles Soup recipe is soul-satisfying. This easy chicken soup recipe is packed with shredded chicken, chunky vegetables, and thick noodles you can slurp down. This chicken soup recipe uses a slow cooker to make it even easier to make. Forget heading out in the cold to spend money on soup; make this Bob Evans soup recipe and there will be no disappointment.

Ingredients

- 9 cups chicken broth
- 1 pound boneless skinless chicken breast
- $\frac{3}{4}$ cup chopped carrots
- $\frac{3}{4}$ cup chopped celery
- 1 cup chopped onion
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{2}$ teaspoon salt
- 16 ounces home-style noodles

Instructions

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

[COPYCAT CARRABA'S MINISTRONE SOUP](#)

BY: [KATIE FROM KATIE'S CUCINA](#)



Growing up, we used to love it when our grandmother would make our favorite of all Italian soups, Minestrone. Filled with everything we love, this easy soup recipe is incredibly warm and comforting all the time. Copycat Carrabba's Minestrone Soup brings restaurant recipe flair home to you. It's the perfect mix of veggies, cheese and potato.

Ingredients

- 1 ounce butter
- 1 gallon chicken stock
- 1 tablespoon olive oil
- 1 bay leaf
- ½ pound carrot (1/2-inch cubes)
- ¼ pound tomato (1/2-inch cubes)
- 1-2 ounces prosciutto ham
- ¼ pound onion (1/2-inch cubes)
- 2 ounces Romano cheese, rind
- 1 teaspoon garlic, finely chopped
- 1 pound potato, peeled (1/2-inch cubes)
- ¼ pound fresh green beans (1-inch long)
- 1 (15 ounce) can kidney beans
- 1 pound cabbage, cored (2-inch squares)
- 1 (15 ounce) can garbanzo beans
- ¼ pound zucchini (1/2-inch cubes)
- 1 (15 ounce) can cannellini beans
- 1 teaspoon parsley, chopped
- 2 ounces Romano cheese, grated
- 1 teaspoon basil, chopped
- Salt and pepper, to taste

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Instructions

1. In a 10 quart stock pot, heat pot to medium heat. Place butter and oil in the pot. Saute the celery, onion, carrots, and garlic and cook until soft, about 5 minutes.
2. Add the green beans, cabbage, zucchini, parsley, and basil and cook for about 10 minutes or until soft.
3. Add the chicken stock, bay leaf, tomatoes, prosciutto, Romano rind, and potatoes. Allow soup to boil and then reduce to a simmer.
4. Simmer for 30 minutes or until potatoes are soft. Add canned beans with their juices and simmer 5 more minutes.
5. Remove Romano rind and prosciutto. Add the grated Romano cheese, stirring constantly, serve hot and store remaining soup in the refrigerator for up to 1 week or the freezer for up to 2 months.

PANERA COPYCAT VEGETARIAN AUTUMN SQUASH SOUP

BY: SHANNON FROM A PERIODIC TABLE



Cozy up with this Panera Copycat Vegetarian Autumn Squash Soup. This butternut squash recipe is the perfect fall soup recipe, but is delicious any time of year! The flavor of squash is complemented by the addition of sweet potato. Spices like cinnamon bring out the natural flavors of the vegetables. This simple soup recipe can be made in a flash. Top the Panera soup recipe with pumpkin seeds for a little crunch and a pleasing presentation.

Ingredients

- 2-3 tablespoons olive oil
- 1 medium-large butternut squash (about 2½ pounds)
- 1½ pounds sweet potatoes (the redder the better, 3-4 depending on size)
- 1 cup apple juice
- 4 cups good-quality vegetable stock
- 2/3 cup honey
- 2 teaspoons garam masala
- 1 teaspoon cinnamon
- Sea salt and fresh ground pepper, to taste
- 1 tablespoon + 1 teaspoon pure vanilla extract
- 1 cup heavy cream
- Pumpkin seeds for garnish (about 1 cup)

Instructions for Roasting Vegetables:

1. Preheat the oven to 400 degree F. Line a baking sheet with aluminum foil.
2. Using a large, sharp knife, cut the very top and bottom off the butternut squash. Stand it on its base, and slice it in half lengthwise. Scoop out the seeds and stringy things with a spoon, and then drizzle the entire squash with a little olive oil.
3. Place skin-sides up on the baking sheet. Place the squash in the oven on a middle rack, and place the potatoes, alongside the squash pan, directly on the rack. Lay a piece of aluminum foil directly under the potatoes to catch any sugar drips.
4. Roast vegetables for 1 hour or until tender. The potatoes should take the entire hour, but the squash may take less time. Check it at the 30 and 45-minute marks to see how it is doing and remove it if need be.

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5. Once both the squash and potatoes are tender, remove from the oven and allow them to cool slightly so you're able to handle them without burning yourself. Once cool enough to handle, use a large spoon to scoop out the flesh of both the butternut squash and sweet potatoes. Discard the skins.

Instructions for Making the Soup:

1. In a large Dutch oven (or soup pot), add the apple juice, vegetable stock, and honey. Whisk together over low heat until combined, and then add the roasted squash and sweet potatoes.
2. Using an immersion blender, whip the entire soup together until it is lump-free and silky smooth. If you do not use an immersion blender, a food processor or blender can be used.
3. Turn the heat to medium-high and bring to a simmer. Add the garam masala and cinnamon. Season with salt and pepper to taste.
4. Adjust the heat and simmer the soup for 30 minutes. Check the soup for thickness and flavor. If you think the soup needs more time, keep simmering in 15-minute increments until it is the way you like it.
5. Remove from the heat and stir in the vanilla and cream. Check the seasoning once more.
6. Serve immediately with scattered pumpkin seeds over the top of each bowl.

[COPYCAT PANERA BISTRO FRENCH ONION SOUP](#)

BY: [TARA FROM NOSHING WITH THE NOLANDS](#)



This Copycat Panera Bistro French Onion Soup is a cheesy delight. This Panera soup recipe is loaded with caramelized onions, thyme, and basil to bring out the distinctive flavors. Beef broth, sherry, and a touch of balsamic vinegar all give the onion soup recipe a robust and bold taste. Two types of cheese garnish the top of the soup. Broil the soup for the signature melted cheese crust. This copycat soup is a must-try!

Ingredients

- 4 sweet onions, sliced
- 1 tablespoon butter
- 1 tablespoon olive oil
- 1 teaspoon sugar
- 1 teaspoon thyme
- ½ teaspoon basil
- 1800 milliliters sodium reduced beef broth
- ¼ cup sherry
- 1 tablespoon balsamic reduction
- Cheese croutons
- Shredded gruyere and Asiago, for garnish

Instructions

1. In a large pot, sauté sliced onions with the butter and olive oil
2. Add the sugar as this will help caramelize.
3. Cook for 20-30 minutes or until nicely browned. Add the thyme, basil, and season with salt and pepper, to taste. Cook for 1 minute.

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4. Add the beef broth and let simmer for 30 minutes. Add the sherry and vinegar. Simmer for an additional 5 minutes.
5. Pour into individual bowls. Garnish with croutons and cheese. Serve immediately. If you would like melted cheese, broil the soup for 1 minute.

[COPYCAT CORNER BAKERY ROASTED TOMATO BASIL SOUP](#)

BY: ARIELLE FROM [ALLFREECOPYCATRECIPES](#)



Tomato soup is an American classic recipe. The iconic soup recipe can be found at different restaurants and cafes across the country. This Copycat Corner Bakery Tomato Basil Soup has the same deep flavors of the Corner Bakery soup. The fresh basil complements the smoky flavor of the roasted tomatoes. This recipe is a breeze to make and can be put on the table in less than an hour.

Ingredients:

- 4 (14.5 ounce) cans diced tomatoes (juice strained and reserved)
- 2 tablespoons olive oil
- 1 tablespoon butter
- 4 cloves garlic, minced
- 1 onion, chopped
- 2 stalks celery, chopped
- 1 carrot, chopped
- 4 cups+ chicken stock (homemade or store-bought)
- 1 tablespoon sugar
- ½ cup half and half
- ½ cup chopped basil
- ¼ teaspoon dried oregano
- salt and pepper, to taste

Instructions

1. Preheat oven to 400 degrees F.
2. Place the diced tomatoes (with the juice reserved for later) on a baking sheet. Drizzle with 1 tablespoon of olive oil. Season with salt and pepper. Roast the tomatoes in the 400 degree F oven for 40 minutes. Keep an eye on the tomatoes and stir them around if they start to burn.
3. In a large stock pot, heat 1 tablespoon olive oil and butter over medium-high heat.
4. Cook the minced garlic for 30 seconds. Then add the chopped onion, celery, and carrots. Sauté until vegetables are softened and the onions are translucent.

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5. Add the roasted tomatoes, reserved tomato juice, chicken stock, and sugar. Simmer until it starts to thicken, or about 15 minutes.
6. Add the half and half, basil, oregano, salt, and pepper.
7. Puree the soup in a food processor fitted with a steel blade. Process for 2-3 minutes or until the soup is smooth.
8. Return the soup to the stove top and bring to a simmer. Adjust the seasonings. Serve with croutons and fresh basil.

[COPYCAT PANERA CREAM OF CHICKEN AND WILD RICE](#)

BY: [TARA FROM NOSHING WITH THE NOLANDS](#)



Panera is known for the comfort food and soup recipes. This Copycat Panera Cream of Chicken and Wild Rice Soup recipe is creamy and comforting in all the right ways just like Panera. Two types of rice, white rice and wild rice, mimic the original Panera recipe. This cream of chicken and wild rice soup recipe is very easy to follow and can be simmered up in no time. Everyone at the table will be happy with this bowl of soup.

Ingredients:

- 1 cup long grain rice
- ½ cup wild rice
- 1 cup celery, diced
- 1 medium onion, diced
- 1 cup carrots, diced
- 1 tablespoon olive oil
- 1 cup cooked chicken
- 1 teaspoon thyme
- 900 milliliters chicken broth
- 2 tablespoons cornstarch
- 4 tablespoons water
- 2 cups whole milk

Instructions

10. Cook the rice separately and according to the package instructions.
11. In a large pot, sauté the celery, onion, and carrots in olive oil until the onion is translucent. Add the thyme and season to taste with salt and pepper. Stir for 1 minute, then add the chicken broth and simmer for 20 minutes. Add the milk and bring back to a simmer.
12. Stir together the cornstarch and water. Add the mixture to the soup. Let simmer until slightly thickened, stirring.
13. Add the rice and chicken to heat through. Serve immediately or refrigerate.

TAKEOUT HOT AND SOUR SOUP

BY: NICK FROM MACHEESMO



Every Chinese restaurant serves their rendition of hot and sour soup. This Takeout Hot and Sour Soup recipe offers the traditional flavors you would find at one of the Chinese restaurants, but can be made in the comfort of your own kitchen. The savory broth is complemented by the hearty vegetables. Mushrooms, bamboo stalks, and tofu give this soup recipe a great body, taste, and nutrition.

Ingredients for Chinese Chicken Stock:

- 1 chicken carcass
- 2 inches fresh ginger, cut into coins
- 6 cloves garlic, halved
- 6 scallions
- 1 medium onion, quartered
- 20 black peppercorns
- 5-6 dried red chiles

Ingredients for Soup:

- 1 inch ginger, grated
- 3 cloves garlic, minced
- 1 can bamboo stalks, sliced
- 6 dried black fungus, soaked and sliced
- 6 dried shiitake mushrooms, soaked and sliced
- 1 block tofu, cubed
- 2 tablespoons chili garlic sauce
- 2 tablespoons vegetable oil
- ¼ cup soy sauce
- ¼ cup rice wine vinegar
- 3 tablespoons cornstarch + ¼ cup water
- 2 quarts Chinese Chicken Stock
- 1 egg, beaten
- Pinch of pepper
- Pinch of sugar
- Scallions, to garnish
- Cilantro, to garnish

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Instructions for Chinese Chicken Stock:

Even if you don't make your own stock, take the time to simmer your store-bought stock with the ingredients for the stock.

1. Simmer a chicken carcass for three hours with all the ingredients for the stock.
2. Cool the stock and strain out the solids.

Instructions for Soup:

1. Heat the oil in a large, heavy pot over medium heat. Then add in the garlic, grated ginger, and chili garlic sauce. Let this cook until it's nice and fragrant, about 3 minutes. Do not burn the garlic or ginger.
2. Add the sliced bamboo and slice mushrooms. Then add the soy sauce, rice vinegar, and chicken stock. Bring the soup to a simmer.
3. Dissolve the cornstarch in the water. Slowly add the slurry mixture to the soup while it is simmering.
4. Add the cubed tofu and let simmer a couple minutes.
5. Add the pepper and sugar to balance the sour flavors.
6. In a small bowl, beat an egg and then drizzle it into the soup pot.
7. Serve the soup immediately with a garnish of chopped cilantro and scallions.

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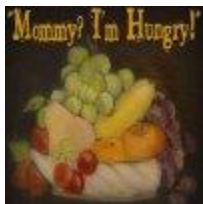
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