



Easy Chicken Recipes:

16 Copycat Recipes for Chicken

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Letter from the Editor

Dear Fellow Copycats:

For many people, chicken recipes are their go-to recipes for dinner entrees. Chicken is easy to prepare, and there are so many ways to make it taste amazing that it is hard to keep track of them all. In this eBook, we have selected some of our favorite chicken recipes from our bloggers and Test Kitchen. You will never get tired of eating chicken when you have so many tasty recipes at your fingertips!

If you aren't sure what recipe to start with, try our Popeye's Copycat Extra-Crispy Spicy Fried Chicken with Delta Sauce on page 5. This classic Southern fried recipe also teaches you how to make delicious sauce that perfectly complements the crispy chicken.

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

Master that, Copycat!

Sincerely,

The Editors of AllFreeCopycatRecipes

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COPYCAT FRIED CHICKEN RECIPES

[HOMEMADE KFC FRIED CHICKEN](#)

BY [JUDITH HINES FOR ALLFREECOPYCATRECIPES.COM](#)



The spice mix replicates the delicious flavors of the KFC original recipe, and just like the original KFC chicken recipe, this fried chicken is moist on the inside and perfectly crispy on the outside.

Ingredients

- 8 pieces chicken (a whole chicken cut up or 4 leg-and-thigh quarters, cut in half)
- 2 cups buttermilk
- 2 teaspoons hot sauce (i.e. Tabasco)
- 2 cups all-purpose flour
- 1/2 cup plain bread crumbs
- 1 teaspoon paprika
- 1/2 teaspoon dried thyme
- 1/2 teaspoon salt
- 2 eggs
- 1/2 cup chili sauce
- 4 cups vegetable oil for frying

Instructions

1. In a wide bowl that will hold the chicken in one layer, mix the buttermilk and hot sauce, then add the chicken pieces, turning to coat. Let stand at room temperature for 30 minutes, or refrigerate up to 12 hours.
2. Mix the flour and bread crumbs with the paprika, thyme and salt in a large plastic bag and shake to mix well.
3. Combine the eggs and chili sauce in a shallow bowl.
4. Remove the chicken from the buttermilk marinade and place on a wire rack over a rimmed cookie sheet and allow excess buttermilk to drip off for a few minutes while you prepare the oil for frying. Using a wide deep skillet or a wok, pour in enough oil to measure 3 inches

deep. Place over medium high heat and bring to 350 degrees F. Use a thermometer to check the temperature. While the oil is heating, drop chicken, a few pieces at a time, into the bag with the dry ingredients and shake to coat. Dip them into the egg mixture one at a time, then back into the dry ingredients again. Shake off excess coating and lay back on the cooling rack.

5. When the oil is at 350 degrees F, use tongs to lower a few pieces at a time into the hot oil – do not crowd the pan. Cook for about 15 minutes, turning once and keeping an eye on the oil temperature, adjusting the heat to be sure the oil remains at 350 degrees F.
6. When chicken pieces are nicely browned, remove from the oil with tongs and set on a clean cooling rack / baking sheet so that air circulates around them. Place into a 300 degree F oven while you repeat the procedure until all of the chicken is cooked; the chicken will continue to cook if any pieces are not quite cooked through in the frying process.

POPEYE'S COPYCAT EXTRA-CRISPY SPICY FRIED CHICKEN WITH DELTA SAUCE

BY JUDITH HINES FOR ALLFREECOPYCATRECIPES.COM



Nothing beats some good old-fashioned Southern cooking, and you are bound to get the whole family on board with this copycat recipe for Popeye's Extra-Crispy Spicy Fried Chicken with Delta Sauce.

Ingredients

For the Chicken:

- 1 (3-pound) chicken
- 1 quart buttermilk
- 4 cups flour
- 3 teaspoons cayenne pepper
- 2 teaspoons fresh ground pepper
- 2 teaspoons paprika
- 3 eggs
- 1/3 cup water
- 1 cup hot pepper sauce
- 3 cups peanut oil
- salt and fresh ground pepper

For the Delta Sauce:

- 1/2 cup mayonnaise
- 1 clove garlic, minced very fine
- 1 tablespoon lemon juice
- 1/4 cup vegetable oil
- 1/4 cup chili sauce
- 1/4 cup ketchup
- 1 teaspoon onion powder
- 1 teaspoon Worcestershire
- 1/2 teaspoon paprika
- 1/2 teaspoon fresh ground pepper
- 1/2 teaspoon prepared mustard
- a few dashes hot pepper sauce to taste

Instructions

1. Place the chicken pieces into a very large bowl and add buttermilk to completely cover. Cover with plastic wrap and refrigerate for at least 2 hours or overnight.
2. Make the Delta sauce while chicken marinates. Combine all ingredients in a small bowl and stir to combine well. Chill 1 hour or more; it will hold up to 1 week.
3. Combine flour, cayenne, and all-purpose flours and paprika in a large zip-top bag and shake to mix.
4. Combine eggs, water, and hot sauce in a large bowl.
5. Remove chicken from the buttermilk and arrange on a cooling rack set into a rimmed baking sheet so that excess buttermilk drips off.
6. In a large skillet that is at least 3 inches deep, place the oil and heat over medium high until it reaches 350 degrees F – use a thermometer to check the temperature.
7. While oil is heating, drop chicken a few pieces at a time into the zip top bag with the dry ingredients and shake to coat, then dip them into the egg mixture and finally back into the dry ingredients again. Shake off excess flour and set on the cooling rack to drip.
8. When oil is at 350 degrees F, use tongs to lower a few pieces at a time into the hot oil — do not crowd the pan. Cook for about 15 minutes, turning once and keeping an eye on the oil temperature, adjusting the heat to be sure the oil remains at 350 degrees F.
9. When chicken pieces are done, remove from the oil with tongs and set on another cooling rack or baking sheet so that air circulates around them. Place into a 300 degree oven while you repeat the procedure until all the chicken is cooked.
10. Serve right away or at room temperature with the Delta Sauce for dipping.

COPYCAT CHICK-FIL-A CHICKEN NUGGETS

BY PARRISH FROM LIFE WITH THE CRUST CUT OFF



This easy fried chicken recipe is inspired by the crispy and tasty chicken nuggets from Chick-Fil-A. These Copycat Chick-Fil-A Nuggets are perfectly crispy and slightly spicy.

Ingredients

- 4 chicken boneless, skinless chicken breast chopped into bite size pieces
- 1½ cups milk
- 1/2 cup pickle juice
- 1 sleeve crackers
- 1½ cups breadcrumbs
- 1½ teaspoon paprika
- 1½ teaspoon pepper
- 2 teaspoon salt
- 1/2 cup powdered sugar
- Peanut oil for frying

Instructions

1. Mix the milk and pickle juice and add the cut up chicken pieces to it and let sit 30 minutes to an hour.
2. In a food processor add the cracker, breadcrumbs, paprika, pepper, salt and powdered sugar and pulse until fine.
3. Dredge the chicken pieces in the cracker mixture.
4. Pour enough peanut oil in your pan that it will cover the nuggets and let it get hot.
5. When oil is hot enough drop in the nuggets and let them fry until golden brown.
6. Drain on paper towels and serve.
7. For a true Chick-Fil-A meal, drop some frozen waffle fries in the oil and cook till done.

BETTER THAN KFC OVEN FRIED CHICKEN

BY KATIE FROM CLARK'S CONDENSED



This recipe for Better than KFC Oven Fried Chicken makes tender chicken with a buttery breading crust. This recipe is also healthier than typical KFC copycats because the chicken is "fried" in the oven rather than deep fried.

Ingredients

- 1/2 cup butter
- 5 chicken breasts
- 1½ cup flour
- 1 ½ tablespoons Season All
- 1 teaspoon pepper
- 2 teaspoon paprika
- 1 ½ cup milk or almond milk

Instructions:

1. Soak chicken breasts in milk for at least 30 minutes. Longer, up to 3 hours, is better.
2. Preheat oven to 400 degrees F. In a 9x13-inch baking dish, slice the butter into about 8-10 pieces and place around dish. Melt in oven while other steps are completed.
3. In a large bowl, place flour, season all, pepper, and paprika and mix with a wooden spoon. Take each piece of chicken and shake off excess milk, and dip into flour mixture. Flip it until it's covered in the mixture. Place each piece of chicken in prepared baking dish, making sure not to overlap pieces.
4. Bake for about 20 minutes, then flip each piece. Bake for another 20 minutes, or until chicken is no longer pink. Cut into a few pieces to ensure they are cooked thoroughly, and the juices run clear.

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COPYCAT CHICKEN CASSEROLES

STOUFFER'S GRANDMA'S CHICKEN AND RICE BAKE COPYCAT

BY [JUDITH HINES FOR ALLFREECOPYCATRECIPES.COM](http://JUDITH.HINES.FOR.ALLFREECOPYCATRECIPES.COM)



With this Stouffer's Grandma's Chicken and Rice Bake Copycat recipe, you can quickly make a delectable casserole that will please the pickiest of eaters and satisfy the largest of appetites. Try this hearty casserole recipe tonight for a meal that is sure to please your entire family.

Ingredients

- 1 ½ pound boneless, skinless chicken breasts
- 3 cups instant whole grain brown rice
- 2 ½ cups water or broth
- 1 tablespoon olive oil, divided
- 1/2 cup chopped onion
- 2 carrots, finely diced
- 1 cup frozen peas
- 1 (18-ounce) can cream of mushroom soup
- 1 (10.5-ounce) can cream of chicken soup
- 1 (10.5-ounce) can cheddar cheese soup
- 2 cups milk
- 8 ounces shredded cheddar or three-cheese blend
- salt and pepper
- 1 ½ cup Panko style bread crumbs
- 2 tablespoons butter, melted
- 1/2 tablespoon paprika

Instructions

1. Preheat oven to 350 degrees F. Spray baking dishes or disposable pans with cooking spray.

2. In a 3-quart saucepan, place the chicken and cover with water. Lightly season with salt and bring to a boil, then lower heat to a simmer and cook for 20 minutes or until chicken is just barely cooked (it will finish in the oven). Remove chicken and dice or shred with two forks. You should have about 4 cups.
3. Strain the liquid and measure it. Add additional water, if necessary, to make 2 cups. Place back into the same pot and bring to a boil. Add the rice, lower the heat and cover. Cook for 5 minutes, then turn off heat and allow to steam in the covered pan an additional 5 minutes while assembling the remaining ingredients.
4. In a large non-stick skillet over medium high heat, place half the olive oil and the chicken pieces. Stir and cook just until chicken begins to brown on the edges. Remove the chicken and set aside and in the same skillet, place the remaining oil and the onion and carrots. Continue to cook and stir about 4 minutes until carrots begin to soften and onion becomes translucent. Add peas and remove from the heat.
5. In a large bowl, combine the three soups, the milk and the cheese. Gently stir in the chicken, the rice and the vegetables. Add salt and pepper to taste, and spoon into prepared casseroles.
6. Stir the bread crumbs, melted butter and paprika together and sprinkle evenly over the casseroles.
7. Bake for 40-45 minutes, or to freeze, let mixture cool completely in the pans. Wrap entire pan with plastic wrap and then wrap with foil. Label and freeze. When ready to bake, thaw in the refrigerator overnight and then bring to room temperature before unwrapping and baking as above.

Note: If you wish to use cooked chicken from a purchased rotisserie chicken, you can skip the first step. Simply shred 4 cups of meat from the cooked chicken, discarding skin and bones. In that case, you will need a total of 2 ½ cups water for making the rice instead of using some of the flavorful broth resulting from cooking the chicken, or use 2 ½ cups canned broth.

[COPYCAT CHICKEN CASSEROLE FROM CRACKER BARREL](#)

BY ALLFREECOPYCATRECIPES.COM ORIGINAL RECIPE



The hearty chicken casserole recipe is made with cream of chicken soup, chunks of tender chicken, fresh vegetables. In just over an hour, you can be enjoying your very own homemade Cracker Barrel recipe.

Ingredients

For the Cornbread Topping

- 1 cup yellow cornmeal
- 1/3 cup all-purpose flour
- 1 ½ teaspoon baking powder
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 2 tablespoons vegetable oil
- 3/4 cup buttermilk
- 1 egg
- 1/2 cup melted butter

For the Chicken Filling

- 2 tablespoons butter
- 1/4 cup chopped yellow onion
- 1/2 cup celery, thinly sliced
- 1 ¾ cup chicken broth
- 1 can cream of chicken soup
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 ½ cups cooked chicken breast, cut in bite-size pieces

Instructions

For the Cornbread Topping

1. Mix all the ingredients for the cornbread except the melted butter together in a mixing bowl until smooth.
2. Pour the batter into a greased 8-inch square baking pan and bake at 375 degrees F for 20 - 25 minutes or until golden and done. Remove from the oven and let cool completely.
3. When the cornbread is cool, crumble all the cornbread and place 3 cups of the cornbread crumbs in a mixing bowl.
4. Add the 1/2 cup melted butter to crumbs and mix well, set aside.

For the Chicken Filling

1. In medium-sized saucepan on medium-low heat, heat the butter and sauté the chopped onions and celery until they are transparent, stirring occasionally.
2. Add the chicken broth, cream of chicken soup, salt, and pepper. Stir until well blended and the soup is dissolved completely.
3. Add the cooked chicken; stir and blend until mixture reaches a low simmer. Cook for 5 minutes, then remove from the heat.
4. Place the chicken filling in a buttered 2 ½ -quart casserole dish or individual casserole dishes (about four).
5. Sprinkle the cornbread crumb topping on top of the chicken mixture; do not stir into the chicken filling. It should form a crust over the filling.
6. Place the baking dish in preheated oven at 350 degrees F for 35 - 40 minutes. The crumbs will turn a golden yellow.
Serve while hot.

Note: For a different taste, try substituting Cream of Mushroom or Cream of Potato Soup. It will add a new dimension of flavor!

[COPYCAT PIONEER WOMAN CHICKEN SPAGHETTI](#)

BY [JUDITH HINES FOR ALLFREECOPYCATRECIPES.COM](#)



This chicken casserole is creamy comfort food at its best. You do not need very many ingredients to make a delicious baked chicken and pasta casserole.

Ingredients

- 1 ½ pound pounds chicken (breasts, thighs or a combination of both)
- 8 ounces spaghetti, broken into 3-inch pieces
- 3 cups grated sharp cheddar cheese, divided
- 2 cans cream of mushroom soup
- 1/4 cup diced onion
- 1/4 cup finely diced green bell pepper
- 1/4 cup canned pimento, drained (one 4-ounce jar)
- 1/8 teaspoon smoked paprika

Instructions

1. Preheat oven to 350 degrees F and spray a 3-quart bake dish with cooking spray.
2. In a 4-quart saucepan, place the chicken and cover with 4 cups water. Over medium high heat, bring to a boil, lower the heat and simmer 20 minutes until chicken is cooked through. Remove chicken from the pan but leave the liquid in the pan.
3. Return pan to high heat and bring to a boil, add pasta and cook 10 minutes until spaghetti is al dente. Drain and reserve the liquid.
4. While pasta cooks, shred cooked chicken and measure out 2 cups meat; discard any skin and bones.

5. In a large bowl, combine the chicken, drained pasta and 2 cups of the cheese, then stir in the soup, onion, bell pepper, pimento and paprika. Add 1 cup of the reserved cooking broth.
6. Spoon into the bake dish and top with the remaining 1 cup cheese. Bake 45 minutes until cheese is melted and casserole is bubbly.



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COPYCAT TAKEOUT CHICKEN

COPYCAT PANDA EXPRESS GLAZED LEMON CHICKEN

BY [MARY FROM ONE PERFECT BITE](#)



Access your inner chef, and make this cheap Chinese food recipes right from home. For a fun twist, get some Chinese food takeout boxes from the supermarket, and have a picnic.

Ingredients

For the Chicken

- 2 pounds boneless, skinless chicken thighs, cut in bite-sized pieces
- 1 large egg
- 1 ½ teaspoon salt
- Pinch of white pepper
- 2 tablespoons vegetable oil, divided use + vegetable oil for deep frying
- 1/2 cup + 1 tablespoon cornstarch, divided use
- 1/4 cup flour
- 1 tablespoon minced fresh ginger
- 1 teaspoon minced garlic
- 1/2 teaspoon red pepper flakes, crushed
- 1/4 cup chopped green onion
- 1 tablespoon rice wine
- 1/4 cup water
- 1 teaspoon toasted sesame oil

For the Sauce

- 1 ½ tablespoons soy sauce
- 1 ½ tablespoons water
- 1/3 cup sugar
- 4 tablespoons rice wine vinegar
- 1 ½ tablespoons lemon juice
- Finely grated zest of 1 large lemon

Instructions

1. In a large bowl, mix together egg, salt, pepper, and 1 tablespoon of oil. Mix well. Stir in chicken pieces.
2. In medium bowl, stir together flour and 1/2 cup cornstarch. Add chicken pieces, tossing to coat.
3. Heat oil for deep frying in a wok or deep fryer to 375 degrees F.
4. Add chicken, small batches at a time, and fry for 4-5 minutes until golden crisp (but avoid overcooking the chicken). When done remove chicken from oil with tongs and drain on paper towels.
5. Clean wok and heat for 15 seconds over high heat. Lower to medium high and add reserved 1 tablespoon oil.
6. Add ginger and garlic and stir fry until fragrant, about 10 seconds.
7. Add red pepper flakes and green onions, then the rice wine, stirring for a few seconds.
8. Add lemon sauce and bring to a boil. Add cooked chicken, stirring until well incorporated.
9. Stir reserved 1 tablespoon of cornstarch into 1/4 cup water and add to chicken. Heat until sauce has thickened.
10. Remove from heat and stir in sesame oil. Serve immediately.

P.F. CHANG'S ORANGE PEELED CHICKEN COPYCAT

BY LISA FROM THE CREOLE CONTESSA



This P.F. Chang's Orange Peeled Chicken Copycat recipe is the perfect orange chicken recipe. The chicken pieces have a perfectly crispy exterior and are juicy inside. They are covered in unforgettable sweet and tangy sauce.

Ingredients

- 4 chicken breast, boneless, skinless
- 3/4 cups flour
- 1/4 cup orange peels
- 2 tablespoons corn starch
- 2 tablespoon garlic, minced
- 2 teaspoons black pepper
- 2 teaspoons creole seasonings
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 1 teaspoon chili powder
- extra virgin olive oil

Instructions

1. Peel 1/2 of an orange, making sure not to have too much white pulp attached. Slice peel into thin pieces and set aside.
2. Mix all ingredients for the orange peeled sauce together and set aside.
3. Rinse chicken and pat dry, cut into 1/2 inch cubes, place in a bowl, season with spices, mix well.
4. Mix cornstarch and flour together, pour over chicken. Toss well.

5. Heat about 4 tablespoons of olive oil in a pan over medium heat, sauté chicken in 2-3 batches for 3 minutes per side.
6. Remove from pan and set aside.
7. If pan needs to be wiped out, please clean the pan and add about 1 tablespoon of fresh olive oil, add orange peel and garlic, cook for 1 minute, pour in sauce.
8. Bring mixture to boil for about 1 minute, reduce heat to medium low and cook for about 5 minutes, stirring occasionally.
9. Add chicken to sauce, toss to coat and cook 5 minutes more.
10. Serve over hot rice, sprinkled with green onions.

MORE COPYCAT CHICKEN RECIPES

[COPYCAT OLIVE GARDEN'S CHICKEN ALFREDO](#)

BY [ARIELLE MATLIN FOR ALLFREECOPYCATRECIPES.COM](#)



Of all the Olive Garden copycat recipes, this one's got to be my favorite. If you like creamy pastas, you'll go crazy for Olive Garden's Chicken Alfredo.

Ingredients

- 1 pound fettuccine
- 2 pounds chicken breast or strips
- 2 tablespoons olive oil
- 1/4 cup butter (1/2 stick)
- 1/2 onion, chopped
- 2 cloves garlic, minced
- 1 cup white wine
- 1 cup heavy cream
- 3 egg yolks
- 3/4 cup Parmesan cheese
- 1/4 teaspoon dried parsley flakes
- salt and pepper, to taste

Instructions

1. Lightly season the chicken breasts with salt and pepper. Heat 2 tablespoons of olive oil in a skillet. Sauté the chicken breasts over medium heat until cooked through. Set aside the cooked chicken.
2. In a heavy bottom saucepan, heat 1/4 cup butter and add the chopped onion. Let the onion simmer for 2 minutes, then add the minced garlic. Let simmer one more minute.

3. Add the wine and heat until the alcohol cooks off, about 2 minutes. Continue stirring throughout.
4. Place egg yolks in a separate bowl and slowly whip in a portion of the hot cream mixture. Slowly add egg yolk mixture back into remaining cream mixture in the saucepan. Place the saucepan back on very low heat and stir until simmering. Add the Parmesan cheese and stir until thick, about 1 minute.
5. Add the dried parsley flakes and season to taste with salt and black pepper. Serve over your favorite pasta.

Note: You may omit the egg yolks from the recipe to make your dish less rich.

CHILI'S MONTEREY CHICKEN COPYCAT

BY DANA FROM THIS SILLY GIRL'S KITCHEN



This Chili's Monterey Chicken Copycat recipe has everything you could want in a chicken entree. It's super cheesy, perfectly seasoned and grilled, and has crumbled bacon on top. Who wouldn't love all of those things combined in one chicken recipe?

Ingredients

- 2 chicken breasts, boneless skinless
- 1/4 Cup mozzarella cheese
- 1/4 Cup Monterey/Cheddar blend cheese (or just cheddar is good!)
- 4 slices bacon
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- BBQ sauce

Instructions

1. Before we start grilling, cut bacon in medium dice and cook it in a skillet over medium low heat until crispy. Set aside.
2. Season chicken breasts with salt, pepper, and the dried spices.
3. Heat grill over high heat for at least 5 minutes. Grease grates, place chicken on grill over medium heat. Let cook until almost done. When chicken has an internal temperature of 150 degrees, baste with BBQ sauce on both sides and continue cooking until it reaches an internal temperature of 165 degrees. Don't baste the chicken as soon as it hits the grill or else the sugars in the BBQ sauce will burn.
4. When chicken is cooked through, place half of the bacon on top of each piece. Mix the cheeses together and spread evenly over each piece.
5. Place top of grill down and let the cheese melt, this will only take a couple minutes.

COPYCAT BOB EVAN'S CHICKEN NOODLE SOUP

BY JULIE FROM TASTES OF LIZZY T'S



Nothing warms you up on a cold day like a big bowl of chicken noodle soup. This Copycat Bob Evans Chicken and Noodles Soup recipe is soul-satisfying.

Ingredients

- 9 cups chicken broth
- 3/4 cups chopped carrots
- 3/4 cups chopped celery
- 1 cup chopped onion
- 1/2 cup butter
- 1/2 tsp black pepper
- 1/2 tsp salt
- 1 pound boneless skinless chicken breast
- 16 ounces homestyle noodles

Instructions:

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

Note: You can add the noodles at the same time you add the other ingredients if you'd like. You'll end up with a thicker noodle this way.

THANK YOU

THE FOLLOWING BLOGGERS MADE THIS ECOOKBOOK POSSIBLE:

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