

8 Best

# Italian Recipes

+ Homemade Olive Garden Favorites



ALLFREECOPYCATRECIPES



## 8 Best Italian Recipes + Homemade Olive Garden Favorites

### 8 Best Italian Recipes + Homemade Olive Garden Favorites

Copyright 2013 by Prime Publishing LLC

All rights reserved. No part of this book may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, recording, or by any information storage or retrieval system, without written permission from the publisher, except in the case of brief quotations embodied in critical articles and reviews.

Trademarks are property of their respective holders.  
When used, trademarks are for the benefit of the trademark owner only.

Published by Prime Publishing LLC, 3400 Dundee Rd., Suite 220, Northbrook, IL 60062 – [www.primecp.com](http://www.primecp.com)



[Free Recipes from Mr. Food](#)



[Free Recipes](#)



[Free Lighter Recipes](#)



[Free Recipes to Make in Your Slow Cooker](#)



[Free Copycat Recipes](#)



[Free Casserole Recipes](#)



[Free Gluten-Free Recipes](#)

## 8 Best Italian Recipes + Homemade Olive Garden Favorites

### COVER PHOTO CREDITS

---

THANKS TO THE FOLLOWING BLOGGERS  
FOR THEIR PHOTOS ON OUR ECOOKBOOK COVER

TARA FROM [NOSHING WITH THE NOLANDS](#)  
RACHELLE FROM [MOMMY? I'M HUNGRY!](#)  
ALLISON FROM [CUPCAKE DIARIES](#)  
FRIEDA FROM [FRIEDA LOVES BREAD](#)

## 8 Best Italian Recipes + Homemade Olive Garden Favorites

### Letter from the Editor

---

Dear Fellow Copycats:

The *8 Best Italian Recipes + Homemade Olive Garden Favorites* free eCookbook is a fabulous collection you'll want to consult time and time again. Do you enjoy dining out at Italian restaurants, but don't enjoy paying all that money? These delicious dishes are the perfect solution for the perfect weeknight dinner, parties, gatherings, potlucks and more. These simple Italian recipes are so versatile, you'll be able to reference this collection for inspiration all year round.

[AllFreeCopycatRecipes.com](http://AllFreeCopycatRecipes.com) presents a list of homemade recipes that is sure to satisfy your family and will knock the socks off your guests. Show off your talents as a master chef with this clever of seriously tasty recipes inspired by your favorite Italian restaurants, including our all-time favorite, Olive Garden. These brand name, easy homemade Italian recipes are fun to recreate in the comfort of your own kitchen and allow you to save some "dough"—in your wallet, that is!! Thanks to our free eCookbook, *8 Best Italian Recipes + Homemade Olive Garden Favorites*, you can enjoy a variety of copycat recipes for easy weeknight dinners. You will love them and so will the members of your family joining you to taste test your latest creations.

*8 Best Italian Recipes + Homemade Olive Garden Favorites* features some of the most satisfying, warm and cozy copycat recipes around, which also happen to be our readers' favorite recipes as. In this free eCookbook you'll find recipes Copycat Carrabba's Minestrone Soup (p. 6), Copycat Olive Garden Zuppa Toscana (p. 16), Copycat Olive Garden Bruschetta al Pomodoro (p. 19) and many more perfect simple Italian recipes to let simmer and serve at home! Next time want to cook up a warm soup, pasta, or another soul soothing Italian dish, consult our free eCookbook.

For more fun and easy copycat recipes, be sure to visit [AllFreeCopycatRecipes.com](http://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,

*Ashley Kolpak, Editor, AllFreeCopycatRecipes*

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

Find blog posts about AllFreeCopycatRecipes at [RecipeChatter.com](http://RecipeChatter.com)!

## 8 Best Italian Recipes + Homemade Olive Garden Favorites

### TABLE OF CONTENTS

---

---

<b>Cover Photo Credits</b> .....	<b>2</b>
<b>Copycat Carrabba’s Minestrone Soup</b> .....	<b>6</b>
<b>Asiago Stuffed Arancini</b> .....	<b>8</b>
<b>Copycat Spaghetti from The Spaghetti Factory</b> .....	<b>10</b>
<b>“Olive Garden” Fettucine</b> .....	<b>12</b>
<b>San Remo Seafood Dip</b> .....	<b>14</b>
<b>Copycat Olive Garden Zuppa Toscana</b> .....	<b>16</b>
<b>Better Than Olive Garden SeaFood Alfredo</b> .....	<b>17</b>
<b>Copycat Olive Garden Bruschetta al Pomodoro</b> .....	<b>19</b>
<b>More Copycat Recipes</b> .....	<b>20</b>
Breakfast .....	20
Dessert Recipes .....	20
Drinks .....	20
Entrees .....	20
Other Copycat Recipes.....	20
Pizza .....	20
Sandwiches.....	20
Sauces and Dressings .....	20
Side Dishes.....	20
Snacks.....	20

---

## 8 Best Italian Recipes + Homemade Olive Garden Favorites

Starters.....	20
<b>Thank You.....</b>	<b>21</b>



---

## COPYCAT CARRABBA'S MINESTRONE 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
- 1/2 pound carrot (1/2-inch cubes)
- 1/4 pound tomato (1/2-inch cubes)
- 1/4 pound celery (1/2-inch cubes)
- 1 -2 ounce prosciutto ham
- 1/4 pound onion (1/2-inch cubes)
- 2 ounces romano cheese, rind
- 1 teaspoon garlic, finely chopped
- 1 pound potato, peeled (1/2-inch cubes)
- 1/4 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
- 1/4 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 & pepper to taste

## 8 Best Italian Recipes + Homemade Olive Garden Favorites

### *Instructions*

1. In a 10 quart stock pot heat pot to medium heat and place butter and oil in pot. Sauté celery, onion, carrots and garlic and cook until soft about 5 minutes.
2. Add green beans, cabbage, zucchini, parsley and basil and cook for about 10 minutes or until soft.
3. Add 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 minutes more.
5. Remove romano rind and prosciutto. Add 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.



---

## ASIAGO STUFFED ARANCINI

---

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

---



This Italian recipe is perfect for any special occasion. If you've never had arancini before, they are positively delectable stuffed balls of fantastic flavor. For a cheesy dish that is sure to impress, Asiago Stuffed Arancini is an amazing Italian dinner idea.

### *Ingredients*

#### **Arancini**

- 1 tablespoon olive oil
- ½ onion, finely diced
- 2 small garlic clove, minced
- 1 cup uncooked Arborio Rice
- ½ cup dry white wine
- 3 cups hot chicken stock
- Salt and pepper to taste
- ½ cup Parmesan, finely grated
- 1 egg, beaten
- 22 small ½" cubes of Asiago cheese
- 2 eggs
- 1 tablespoon milk
- ½ cup flour
- 1½ cups fine bread crumbs
- Canola oil for frying

#### **Sauce**

- ½ onion, quartered

## 8 Best Italian Recipes + Homemade Olive Garden Favorites

- 1 cup chicken stock
- 2 garlic cloves, smashed but still whole
- ½ cup white wine
- ½ cup whipping cream
- 1 tsp. cornstarch
- 1 tsp. truffle oil
- Salt and white pepper to taste
- Parsley for garnish

### *Instructions*

1. Arancini-Heat the 1 tablespoon olive oil in a large fry pan and saute the onion and the garlic until translucent. Add the rice and cook and stir for 2 min. Add the wine and cook until evaporated. Add the chicken stock about ⅓ cup at a time and stir constantly until each is evaporated. Adding more or less liquid making sure the rice is done to your liking, but not mushy. Salt and pepper to taste. Remove from heat and add the parmesan. Remove to a bowl and let cool.
2. Meanwhile place the quartered onion and smashed garlic into a small sauce pan with the cup of chicken stock. Bring to a boil and reduce by half. Add the wine and reduce again by half. Remove the onion and garlic and discard. Reduce the broth now to ⅓ cup. Add the whipping cream with 1 tsp. cornstarch and bring to a simmer until thickened. Adjust seasoning with salt and white pepper. Set aside covered.
3. To assemble the arancini, have three containers, one with the two eggs beaten with the tablespoon of milk, the second with the flour and lastly the third with the bread crumbs. Take a heaping tablespoon of the cooled risotto in your hand and place the cube of asiago in the middle and wrap the risotto around the cheese forming a ball. If it is difficult squeeze slightly, it will also come together in the flour, egg and breadcrumbs. Carefully roll the ball in the flour, then the egg and lastly the bread crumbs. Repeat until you have 22 balls made. At this point you can put them into the refrigerator for a few hours.
4. When ready to serve heat canola oil in a wok about ⅓ full. Test with a small piece of bread. When the bread is floating and bubbling add the arancini about 6 at a time. Do not over crowd. Remove when light golden brown. Keep warm while deep frying the remaining balls.

---

## COPYCAT SPAGHETTI FROM THE SPAGHETTI FACTORY

---

BY: [FRIEDA FROM FRIEDA LOVES BREAD](#)

---



Copycat Spaghetti from The Old Spaghetti Factory is an old school favorite that your family will adore. Easy Italian recipes like this are no inexpensive next to the price of the original dish, so try copycat recipes from restaurants like this one for your next celebration.

### *Ingredients*

- 1 cup butter
- 1 cup Myzithra cheese, shredded
- pasta of choice 16 oz
- 2 tablespoon parsley, chopped

### *Instructions*

1. Cut butter into small pieces and place in a 2-quart saucepan. Put on medium heat. Bring to a slow boil (about 5 minutes).
2. Once at a boil, stir constantly to prevent re sticking. Butter will start to foam and rise. Continue stirring, about 5 minutes.
3. Once the butter stops foaming, cook until amber brown (about 1 to 2 minutes). It will smell like caramel. Be careful to not let it burn.
4. Remove pan from burner. Let the sediment settle to the bottom of the pan for a few minutes.
5. Pour the browned butter through a strainer into a small bowl. Do not disturb the residue at the bottom of the pan.
6. Store butter in the fridge and reheat in a microwave as needed.

## 8 Best Italian Recipes + Homemade Olive Garden Favorites

7. Boil the pasta of choice until Al Dente. Drain pasta and divide into four servings. Spread 1/4 cup of Myzithra over each pasta serving. Top with 1/4 cup of hot brown butter.

---

## “OLIVE GARDEN” FETTUCINE

---

BY: [BEKKI FROM CHASING SUPERMOM](#)

---



Easy pasta dishes don't come tastier than copycat "Olive Garden" Fettuccine. This restaurant knockoff recipe incorporates the flavors you know and love, plus you can add your own twist while you are cooking it up at home. With only five listed ingredients, this simple recipe is a snap to make and share with your family.

### *Ingredients*

- Boneless skinless chicken breasts \*optional
- 1 8 ounce package of cream cheese
- 1 stick butter or margarine
- 1/2 cup milk
- 3/4 cup grated parmesan cheese
- 8 ounces dry fettuccine noodles

### *Directions:*

1. Heat a drizzle of olive oil and a Tablespoon or two of butter in a pan. Brown your chicken breasts and remove from pan.
2. In the SAME PAN (don't rinse it or clean it out!!) add your cream cheese (chunked), butter, milk, and cheese.
3. While your sauce is working, drop your noodles into boiling water and cook until al dente, or until your liking.

## 8 Best Italian Recipes + Homemade Olive Garden Favorites

4. Drain your noodles (but don't rinse them) and add the noodles to the pan of sauce, and stir to combine.
5. Garnish with fresh Parmesan or parsley and ENJOY!

---

## SAN REMO SEAFOOD DIP

---

BY: [ALI FROM JAM HANDS](#)

---



Rediscover a lost treasure with the Olive Garden copycat recipe, San Remo Seafood Dip. This easy seafood side is made with shrimp and crab meat as the star ingredients. The eclectic mix of horseradish, Asiago cheese and marina sauce makes for a starter you'll not soon forget.

### *Ingredients*

- 2 tablespoons olive oil
- 2 tablespoons flour
- 6 ounces shrimp, canned, reserve liquid
- 6 ounces crab meat, canned, reserve liquid
- 2 ounces cream cheese, room temperature, cubed
- 1/4 teaspoon salt
- 1/8 teaspoon garlic, crushed
- 1 teaspoon prepared horseradish
- 1/3 cup Asiago Cheese, grated
- 2 tablespoons Parmesan cheese, grated
- 1/2 cup half and half, up to 3/4 cup
- 1 1/2 cups marinara sauce, Barilla, drained to remove excess liquid
- 1/4 cup Parmesan cheese, fresh, finely shredded for topping

### *Instructions*

1. In a two quart sauce pan on medium low temperature, heat olive oil and blend in flour. Add to flour liquids that were reserve from the shrimp and crab, stir well. To sauce, add cubed cream cheese, salt, crushed garlic, horseradish, and stir until smooth. Add Asiago and Parmesan cheeses and stir until smooth.



## 8 Best Italian Recipes + Homemade Olive Garden Favorites

2. When the cheese have been melted and sauce is smooth add shrimp and crab, blend well. Let simmer until heated through. Finally add half and half a little at a time until the seafood sauce starts to simmer and begins to resemble warm pudding. Let sauce simmer for 12 - 15 minutes. Stir sauce so it will not scorch on bottom.
3. In a shallow baking dish 9" diameter, spray with non-stick spray and place drained marinara sauce and carefully spoon seafood sauce on top. Sprinkle with freshly shredded Parmesan cheese and place in a preheated oven at 325, for 10 - 15 minutes, until heated through. Dip should not brown on top. Serve with bread.

---

## COPYCAT OLIVE GARDEN ZUPPA TOSCANA

---

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

---



Hearty and delicious, this Olive Garden copycat is sure to be a hit at dinner time. Italian sausage is the centerpiece ingredient of this dish. It's joined by potatoes, kale, onion and garlic. For a soup that will please the crowd, you can't go wrong with Copycat Olive Garden Zuppa Toscana.

### *Ingredients*

- 1 pound Italian Sausage
- 2 large Yukon Gold potatoes sliced in half, and then in 1/4 inch slices
- 1 large onion, chopped
- 6 bacon strips
- 2 cloves garlic minced
- 2 cup kale, chopped
- 2 cans chicken broth
- 1 quart water
- 1 Cup half and half

### *Instructions*

- Cook sausage and bacon, brown, crumble and drain. Place onions, potatoes, chicken broth, water, garlic in pot, and cook on medium heat until potatoes are done. Add sausage, bacon, salt, and pepper to taste, and simmer for another 10 minutes. Turn to low heat, add kale and half and half. Heat through and serve.

---

## BETTER THAN OLIVE GARDEN SEAFOOD ALFREDO

---

BY: [CRYSTAL FROM MRS. HAPPY HOMEMAKER](#)

---



Cook up the catch of the day in the comfort of your kitchen with this warm and comforting recipe, Better than Olive Garden Seafood Alfredo. If you crave a fresh seafood entree, this copycat recipe offers of a heaping helping of scrumptious pasta, veggies and more. The addition of fish keeps the dinner light and enjoyable. You'll love the taste!

### *Ingredients:*

- 16oz fettuccine noodles
- 1 pound scallops
- 1 pound small shrimp, deveined – shells & tails removed
- 1 stick butter
- 4 tablespoons olive oil
- 5 garlic cloves, minced
- 4 cups heavy cream
- 1/4 teaspoon black pepper
- 1 1/2 cups shredded Parmesan cheese
- 1 3/4 cups shredded Mozzarella cheese

### *Directions:*

1. Preheat a skillet on medium-high heat. Add 2 tablespoons olive oil and saute the scallops for about 6 minutes. Stir in the shrimp & cook for an additional 4-5 minutes, or until done. Remove from the pan & set aside.
2. Melt the butter in a large saucepan with the remaining 2 tablespoons of olive oil over medium heat. Add the garlic, cream, & pepper. Cook for about 5 minutes, whisking often.
3. Add the Parmesan cheese and cook the sauce on medium heat for 10-15 minutes, or until the sauce has thickened and is smooth. Make sure you give it a good whisk every couple of

## 8 Best Italian Recipes + Homemade Olive Garden Favorites

minutes!

4. Add the mozzarella cheese and stir until smooth, continuing to stir frequently.
5. While the sauce cooks, boil the fettuccine noodles according to package directions. Place the pasta on serving plates, and top with the Alfredo sauce and seafood OR just combine it all together in a large pot.

---

## COPYCAT OLIVE GARDEN BRUSCHETTA AL POMODORO

---

BY: [ALLISON FROM CUPCAKE DIARIES](#)

---



Make it a classy night in with our delicious Copycat Olive Garden's Bruschetta al Pomodoro! Our simple, light appetizer recipes will seem like they came straight from the kitchen of Olive Garden.

### *Ingredients*

- 4 Roma tomatoes, diced
- 2 garlic cloves, chopped
- 1 garlic clove, cut in half
- Salt and black pepper to taste
- 10 medium fresh basil leaves, chopped
- 4 Tablespoon extra virgin olive oil
- One loaf sliced Italian bread

### *Instructions*

1. Combine diced tomatoes and chopped garlic in a mixing bowl. Season with salt and pepper to taste. Add half of chopped basil and all of the extra virgin olive oil.
2. Slice the bread loaf into desired amount of slices and grill or broil to crisp.
3. Rub bread with cut half of garlic clove to infuse with flavor.
4. Pour tomato mixture in a bowl and garnish with remaining chopped basil, or top each bread slice with tomato mixture. (Serve immediately if the latter is chosen)

## MORE COPYCAT RECIPES

---

FOR MORE COPYCAT RECIPES VISIT OUR WEB SITE AT [ALLFREECOPYCATRECIPES.COM](http://ALLFREECOPYCATRECIPES.COM).

---

[BREAKFAST](#)

[DESSERT RECIPES](#)

[DRINKS](#)

[ENTREES](#)

[OTHER COPYCAT RECIPES](#)

[PIZZA](#)

[SANDWICHES](#)

[SAUCES AND DRESSINGS](#)

[SIDE DISHES](#)

[SNACKS](#)

[STARTERS](#)

---

THANK YOU

---

THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:

---



Tara from [Noshing with the Nolands](#)

---

frieda loves bread

Frieda from [Frieda Loves Bread](#)

---



Bekki from [Chasing Supermom](#)

---



Ali from [Jam Hands](#)

---



8 Best Italian Recipes + Homemade Olive Garden Favorites



Rachelle from [Mommy? I'm Hungry!](#)

---

*Mrs Happy Homemaker*



Crystal from [Mrs. Happy Homemaker](#)



Allison from [Cupcake Diaries](#)