

13 Copycat Side Dish Recipes

**Easy Side Dishes To Make
Your Meal Complete**



13 Copycat Side Dish Recipes: Easy Side Dishes to Make Your Meal Complete

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Letter from the Editor

Dear Fellow Copycats:

No matter how juicy that steak is or how flavorful the pasta, no meal is complete without a little something on the side. Pairing a side dish with an entrée is somewhat of an art. You wouldn't serve mashed potatoes with a big bowl of pasta, would you? Like every day is completed with the night, a perfect meal needs a special side dish to complement the main course.

This eCookbook, *13 Copycat Side Dish Recipes: Easy Side Dishes to Make Your Meal Complete*, has everything from warm, comforting cabbage to loaded mashed potatoes. Before you know it, you'll have a plethora of new and exciting recipes to try at every meal.

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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COMFORTING SIDE DISH RECIPES

CABBAGE AND SMOKED BACON

BY [PETRO FROM CREATIVE HOMEMAKING](#)



Even if you aren't a huge cabbage fan, there is something about this Cabbage and Smoked Bacon that people just find addicting. Easy to make and requiring few ingredients, this side dish will have your mouth watering as soon as you smell it cooking. Imagine your family coming home on a chilly evening to indulge in the ultimate comfort food. Best of all, you can replace bacon with whatever meat you like or leave it out altogether. Chow down!

Ingredients

- 1 large cabbage
- 2 tomatoes
- Salt
- 1 large onion
- 14 ounces = 400 grams smoked bacon
- 3 tablespoons sunflower oil
- 1 sprig thyme (optional)
- 2 bay leaves
- ½ cup tomato sauce
- Ground black pepper
- 2 tablespoons chopped dill

Instructions

1. Peel and finely chop the cabbage.
2. Peel tomatoes and cut into cubes.
3. Rub cabbage with a little bit of salt (about 2 teaspoons) and let it rest for 10 minutes.
4. Peel the onion and cut Julienne.
5. Cut the bacon into cubes.
6. In a large pot, brown the bacon in 1 tablespoon oil.
7. Add onion and sauté.

8. Add cabbage gradually, one handful at a time and sauté. When the first batch is soft, add more cabbage. Do the same until you're done adding the whole cabbage.
9. Add tomatoes, thyme, and bay leaves.
10. Cover the pot and simmer on stove over medium heat (or in the oven) for about 40-50 minutes. If at any point you think the cabbage is too dry, add just a little bit of water and mix.
11. Add the tomato sauce and cook for 10-15 more minutes, until no sauce is left.
12. Season with salt and pepper to taste.
13. Turn the stove off and add the chopped dill.

HOMESTYLE MASHED POTATOES CRACKER BARREL STYLE

BY ALLFREECOPYCATRECIPES.COM TEST KITCHEN



If you are looking for an easy side dish recipe that can be served with a plethora of meals, then this recipe for Homestyle Mashed Potatoes Cracker Barrel Style is just what you need. The light and creamy mashed potatoes are stupidly easy to make with little work. It is as simple as boiling potatoes and whipping them with the remaining ingredients. Serve these up during Thanksgiving dinner, and everyone will be begging for the recipe and a second helping! The quick and easy recipe will be a crowd favorite for years to come.

Serves: 4 People

Preparation Time: 15 min

Cooking Time: 10 min

Ingredients

- 6 large potatoes, peeled, cubed and boiled
- 1 (8-ounce) can evaporated milk
- 1 stick margarine
- Salt and pepper, to taste

Instructions

1. After potatoes are peeled, diced, boiled, and drained, add the margarine, a slice or two at a time until melted. Mix well.
2. Use hand mixer to whip potatoes while adding a little evaporated milk at a time until creamy.
3. Add salt and pepper to taste.

HOW TO MAKE RISOTTO

BY ALLFREECOPYCATRECIPES.COM TEST KITCHEN



Learn How to Make Risotto with this easy risotto recipe. Risotto is one of those dishes often seen on Italian restaurant menus but rarely made in home kitchens. This risotto recipe is shockingly simple to make. It can be served as a side dish with an Italian entree or can be a meal in itself. Make this risotto for your next dinner party and people will think you learned to cook in the Italian countryside.

Serves: 6 People

Ingredients

- ¼ cup olive oil
- ½ cup finely chopped yellow onion
- 2 cups Arborio rice
- 1 cup white wine
- 5 cups chicken broth, more if needed
- 4 tablespoons butter
- ½ cup Parmesan cheese, shredded
- Salt and pepper, to taste

Instructions

1. Heat oil in a large pot over low to medium heat and add the chopped onions. Cook for 3 minutes or until the onions are soft.
2. Heat the chicken broth in a separate pot and keep hot.
3. Add the Arborio rice to the softened onions and stir for 2 minutes.
4. Add the white wine and cook to let the alcohol evaporate.
5. Add the hot broth, about ½ cup at a time, stirring frequently. After adding each cup of hot chicken broth, cook until the liquid is almost fully absorbed.
6. Continue to add chicken broth ½ cup at a time, until all of the broth has been used or you achieve the desired texture and rice is cooked through. Turn off the heat.
7. Add the butter and shredded Parmesan cheese. Add additional cheese or butter to your liking. Stir to combine with the risotto.
8. Transfer to a large bowl. Serve immediately.

EASY DELI SALADS

COPYCAT DELI STYLE PASTA SALAD

BY PAM FROM SKINNY SWEETS DAILY



If this pasta salad tastes familiar, it's probably because you've had something very similar at your local deli. Believe it or not, making this copycat recipe at home is much more satisfying than heading to the deli. Before you know it, this simple side dish will become a regular on the dinner table. This Copycat Deli Style Pasta Salad goes great with chicken or steak. Best of all, you can modify it to your own taste.

Serves: 8 People

Ingredients

- 8 ounces tri colored Rotelle, cooked and drained
- 1 cup diced carrots
- 1 cup mixed red and green peppers
- ½ cup cut up celery
- 1 large tomato, cut into small cubes
- ½ cup frozen corn, thawed
- 1 cup cubed cheese
- ¼ cup light mayo
- ¼ cup extra virgin olive oil
- Garlic powder and onion powder to taste
- Salt and pepper, to taste
- Fresh parsley and basil, chopped

Instructions

1. In a large serving bowl, add all veggies and cheese. Toss and set aside.
2. Mix the mayo and oil with a mini whisk or fork until well combined. Whisk into the cooled pasta and toss.
3. Add spices and toss gently into the pasta salad. Cover and place in fridge for at least 2 hours. When you take the salad out, toss again very gently and sprinkle more parsley and basil for a nice presentation. Enjoy!

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BEST HAWAIIAN MACARONI SALAD

BY ALLFREECOPYCATRECIPES.COM TEST KITCHEN



This easy pasta salad recipe is perfect for any family picnic or church potluck. It is easy to make, creamy, and incredibly tasty. Side dish recipes don't get much easier than this one, so make sure you save it in case you need to whip up a quick dish for a potluck or family gathering. This Hawaiian salad is loaded with vegetables and flavor. It is light and refreshing, perfect for outdoor potlucks during the summer. No matter the occasion, this easy pasta salad will be a new staple for your potluck table.

Ingredients

- 1 pound elbow macaroni
- ½ cup apple cider vinegar
- 2 cups whole or 2% milk (not skim)
- 2 cups mayonnaise, divided
- 1 tablespoon brown sugar
- ½ teaspoon salt
- 1 teaspoon fresh ground black pepper
- 4 green onions, thinly sliced
- 1 large carrot, finely grated
- 1 cup celery, finely chopped
- Additional salt and pepper, to taste

Instructions

1. Bring 4 quarts of water to the boil. Add a teaspoon of salt and the macaroni and cook until very soft, for 15 minutes. Drain well and return to the pot. Stir in the vinegar, tossing well, then let stand 10 minutes to cool.
2. In a medium bowl, combine 1½ cups of the milk and 1 cup of the mayonnaise with the brown sugar. Whisk into the cooled pasta and toss, adding salt and pepper. In a small bowl, combine the remaining ½ cup milk with the remaining 1 cup mayonnaise, stir in the green onions, carrot, and celery and toss with the pasta until well coated. Cover and chill for at least 1 hour before serving. Taste and add additional salt and pepper as desired.

BETTER THAN LUBY'S AMBROSIA

BY ALLFREECOPYCATRECIPES.COM TEST KITCHEN



Luby's is a very popular restaurant known for its great-tasting food. Everything is made fresh, and their Luby's Ambrosia Salad is no exception. However, if you do not have a Luby's restaurant close to you then it can be difficult to get this great salad. With this Better Than Luby's Ambrosia recipe you can make that great fruit salad recipe in the comfort of your own home. Forget about traveling miles to a Luby's, with this recipe you can eat like you are there without leaving your home!

Serves: 8 People

Preparation Time: 10 min

Cooking Time: 10 min

Ingredients

- 5 large navel oranges, peeled, sectioned, and cut into 1-inch pieces
- 1 (6-ounce) can of pineapple bits
- 1 cup of flaked coconut
- ¼ cup of powdered sugar
- 1 container of Cool Whip
- 1 cup of mini marshmallows

Instructions

1. In a medium sized bowl, combine the oranges, pineapple bits, flaked coconut, and powdered sugar. Stir in the mini marshmallows and Cool Whip, then cover and refrigerate for at least one hour.

HEALTHY SIDE DISH RECIPES

[COPYCAT CHIPOTLE RICE RECIPE](#)

BY [STEPHANIE FROM COPYKAT RECIPES](#)



Everyone loves the freshness that cilantro recipes bring to the table. No matter how many times you make this Copycat Chipotle Rice Recipe, it will never get old. All you need is a little time out of your busy day, and you can recreate Chipotle cilantro lime rice. Sometimes, the rice alone is the reason why so many people flock to Chipotle every day. Seasoned with some flavorful cilantro and invigorating lime juice, this rice is a dish worth remembering. Whether you make it as a side dish or eat it on its own, you will love every bite.

Serves: 6 People

Preparation Time: 10 min

Cooking Time: 35 min

Ingredients

- 1 teaspoon vegetable oil or butter
- $\frac{2}{3}$ cup white basmati rice
- Juice of 1 lime
- 1 cup water
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons coarsely chopped fresh cilantro

Instructions

1. In a heavy 2-quart saucepan, heat the oil or butter over low heat. If using butter, stir it occasionally until melted. Add the rice and lime juice and stir for 1 minute.
2. Add the water and salt. Raise the heat and bring to a boil. Cover, turn down the heat to low, and simmer until the rice is tender and the water is absorbed, about 25 minutes.
3. Fluff the rice with a fork and stir in the cilantro.

HOMEMADE WALDORF CHICKEN SALAD

BY [REENI FROM CINNAMON, SPICE, & EVERYTHING NICE](#)



This classic chicken salad recipe will soon be a favorite in your kitchen. This light and refreshing chicken salad can be used to make a sandwich, but it is so tasty it could also be served as a side dish at a family dinner or potluck. This recipe is inspired by the classic chicken salad served at the famous Waldorf Hotel. Your family will certainly feel like first-class guests when you serve them this dish. The best part is that it is so simple to make.

Preparation Time: 15 min

Ingredients

- 2 cups chopped cooked chicken
- 1 cup seedless grapes, cut in half
- 1 cup diced apples
- ½ cup diced celery
- ½ cup chopped walnuts
- ¼ cup mayonnaise
- 1 tablespoon lemon juice
- 1 - 2 teaspoons honey
- Salt and pepper

Instructions

1. Add the chicken, grapes, apples, celery and walnuts to a medium bowl.
2. In a small bowl whisk the mayo, lemon juice, and honey together. Taste and add more lemon or honey if needed.
3. Add the dressing to the bowl and gently toss. Season well with salt and pepper.
4. Serve at room temperature or chilled on a green salad, stuffed into pitas, on flatbread or crackers or made into a sandwich on sliced bread or a roll.

HOMEMADE CANDIED CARROT STIX

BY JUDY FROM THE MIDNIGHT BAKER



Finding a great side dish recipe to accompany your main dish can be a complicated task. But this Homemade Candied Carrot Stix recipe is a sweet side dish recipe that is the perfect addition to any meal. The warm, sweet carrots are the perfect pairing to a roast of other comfort food dish in the fall or winter months. These would also be absolutely perfect on the Thanksgiving table. Try them out for your next meal or holiday dinner for the perfect side dish.

Serves: 6 People

Preparation Time: 20 min

Cooking Time: 10 min

Ingredients

- 2 pounds carrots, peeled and cut into sticks
- 1 cup dark brown sugar
- ½ teaspoon ground cinnamon
- ¼ cup (4 tablespoons) unsalted butter
- Water for boiling
- Pinch of salt

Instructions

1. Place carrots in a large pot, cover with water, and add a pinch of salt. Bring to boil, reduce heat, cover and simmer until carrots are crisp-tender. Drain in colander; set aside.
2. In a large saucepan, melt butter over low heat. Add dark brown sugar and cinnamon. Stir well and simmer until sugar is dissolved. Add carrots and stir gently until carrots are well coated with sauce.

EASY CHEESY SIDE DISHES

[COPYCAT PANERA EASY MACARONI AND CHEESE RECIPE](#)

BY ALLFREECOPYCATRECIPES.COM TEST KITCHEN



This easy macaroni and cheese recipe is so good that you won't believe your taste buds. Be careful as you eat this Copycat Panera Easy Macaroni and Cheese Recipe because you will be very tempted to want to stuff yourself full. There is no closer recipe to the real thing than this creamy macaroni and cheese recipe. In fact, you'll completely forget you made it yourself. There's nothing quite like a bowl of Panera mac and cheese when you're craving some comfort food. With restaurant recipes like this, you will no longer have to leave your house to get some.

Serves: 4 People

Preparation Time: 5 min

Cooking Time: 20 mins

Ingredients

- 2 cups medium shell pasta, uncooked
- 2 ½ cups milk
- ½ teaspoon salt
- ¼ teaspoon Dijon style mustard
- 1 tablespoon butter
- 1 cup grated sharp white cheddar cheese (4 ounces)
- 1 tablespoon chopped parsley

Instructions

1. In a four-quart non-stick saucepan over medium high heat, place dry pasta, milk, salt and mustard. Bring to a simmer, stirring frequently over medium low heat until pasta is cooked and sauce has thickened, 20 -30 minutes.
2. Remove pan from the heat and stir in the butter and cheese. Garnish with parsley and serve immediately.

HOMEMADE BOSTON MARKET MAC AND CHEESE

BY ALLFREECOPYCATRECIPES.COM TEST KITCHEN



This Homemade Boston Market Mac and Cheese is one of the easiest side dishes to make! It takes less than 30 minutes to whip up this cheesy delight. This mac and cheese recipe is perfect for serving with all kinds of meals including chicken, pork, or pretty much anything! The Velveeta cheese sauce is kid-friendly but adult-pleasing too. There is no need to run out to your nearest Boston Market when you can get the same great taste from this homemade recipe.

Serves: 6 People

Preparation Time: 5 min

Cooking Time: 20 min

Ingredients

- 3 cups rotini pasta
- $\frac{2}{3}$ cup milk
- 1 pound Velveeta cheese
- $\frac{1}{4}$ teaspoon ground mustard
- $\frac{1}{8}$ teaspoon turmeric
- Salt and pepper, to taste

Instructions

1. Cook the pasta according to the directions on the box.
2. Melt the remaining ingredients in a double boiler over simmering water.
3. Keep whisking the mixture until it is smooth.
4. Combine the smooth cheese mixture and pasta. Season with salt and pepper to taste.

HOMEMADE BOSTON MARKET SQUASH CASSEROLE

BY ALLFREECOPYCATRECIPES.COM TEST KITCHEN



This Homemade Boston Market Squash Casserole recipe is the perfect vegetable side dish recipe for any occasion. The squash casserole is loaded with veggies, cheese, and the secret ingredient, corn bread. Even picky kids will love the cheesy casserole with disguised veggies. This recipe is ideal for serving to a crowd and goes well with just about any main course. The best part of the recipe is how easy it is to throw together. Serve this casserole recipe during the holiday season and there won't be any complaints to be heard.

Serves: 8 People

Preparation Time: 15 min

Cooking Time: 1 hr

Ingredients

- 2 medium to large zucchini, diced
- 2 medium to large summer squash, diced
- 1 yellow onion, chopped
- 1 (6-ounce) box of Jiffy Corn Muffin Mix
- ¼ cup butter
- 8 ounces cheddar cheese
- 3 chicken bouillon cubes
- 1 teaspoon garlic, minced
- 1 teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon dried thyme
- 1 tablespoon fresh parsley, chopped

Instructions

1. Prepare the Jiffy Mix according to the directions on the box. Let it cool.
2. Sauté the chopped onion in the butter over medium-low heat until the onions are translucent.
3. Add the salt, pepper, thyme, and parsley. Stir.
4. Add the chicken bouillon cubes and garlic. Stir.
5. Add the diced squash, diced zucchini, and diced cheese. Let simmer for 5 minutes.
6. Crumble the corn bread muffins into the squash mixture and add one cup of water. Mix well.

7. Spray a 13 x 11 casserole dish with non-stick cooking spray. Pour the zucchini mixture into the prepared casserole dish. Cover with aluminum foil.
8. Bake in a 350 degree F oven for 50-60 minutes, removing the foil 40 minutes in. Serve.

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BOSTON MARKET COPYCAT LOADED MASHED POTATOES

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



When you are looking for a great side dish, nothing beats a great mashed potato recipe. These Boston Market Copycat Loaded Mashed Potatoes are the perfect side dish recipe for any entree. Whether you are having chicken, beef, or veggies for dinner, this potato recipe will complement the meal. The mashed potatoes are topped with all the best "loaded" ingredients like bacon and cheese. This recipe is perfect for a small dinner or large gathering.

Serves: 4-6 People

Ingredients

- 7 small baking potatoes, peeled and boiled
- 2 tablespoons butter
- ½ cup milk or cream, more or less depending on the dryness and size of your potatoes
- ½ teaspoon salt
- 1½ tablespoons chives
- ⅓ cup sour cream
- 6-8 slices bacon, cooked crisp and crumbled, reserving 2 tablespoons for topping
- ½ cup grated cheddar cheese, reserving 2 tablespoons for topping

Instructions

1. Mash potatoes with butter, salt, and cream until fluffy, adding more or less cream to get the right consistency. Stir in chives and sour cream. Stir in bacon and grated cheddar cheese.
2. Top with cheese and bacon and serve at once or leave off toppings and refrigerate until ready to use. Microwave until warm or heat slowly in a 325 degrees F oven covered with foil. Add toppings and serve.

THANK YOU

THE FOLLOWING BLOGGERS MADE THIS ECOOKBOOK POSSIBLE:

[Judy from The Midnight Baker](#)

[Pam from Skinny Sweets Daily](#)

[Petro from Creative Homemaker](#)

[Reeni from Cinnamon, Spice, and Everything Nice](#)

[Stephanie from CopyKat Recipes](#)

[Tara from Noshing with the Nolands](#)