

## Red Lobster-Style Cheese Garlic Biscuits Recipe



**Total:**20 mins **Prep:**10 mins **Cook:**10 mins **Servings:**12 servings

They're super easy to prepare with biscuit mix, butter, and cheese. A little garlic powder adds the flavor.

### Ingredients

2 cups **uttermilk baking mix, homemade** or Bisquick

2/3 cup milk

1/2 cup sharp Cheddar cheese (shredded)

1/4 cup butter (melted)

1/4 tsp garlic powder

### Steps to Make It

In mixing bowl, mix together baking mix, milk, and cheese until soft dough forms, then beat vigorously 30 seconds.

Drop from spoon onto ungreased baking sheet and bake at 450° until golden brown, 9 to 10 minutes.

Mix together butter and garlic powder. Brush over hot biscuits and serve hot.

## Copycat Chicken Gnocchi Soup



**Total:**25 mins **Prep:**10 mins **Cook:**15 mins **Servings:**4 servings  
**Yield:**1 pot

Chicken gnocchi soup is the hearty, warm, and creamy soup that you love from Olive Garden without having to leave the house. The recipe comes together in under 30 minutes and, dare we say, is even better than the original.

Fresh veggies, shredded chicken, and potato gnocchi are cooked together in a creamy broth for a soup that feels like a meal. Try your hand at some homemade breadsticks to serve alongside and you've got a complete and satisfying dinner.

The soup looks complicated, but we used store-bought gnocchi to cut down on time and effort. The rest of the ingredients are probably ones you already have at home and everything is made in one pot for super easy prep and cleanup. This soup is something the whole family will love.

If you are looking to freeze this soup, leave the gnocchi out. Add in the gnocchi when reheating the soup, otherwise the gnocchi will get mushy after being frozen.

## **Ingredients**

1 tablespoon olive oil

1 tablespoon butter  
1 stalk celery (chopped)  
1/2 yellow onion (diced)  
1/2 cup carrot (shredded)  
3 garlic cloves (minced)  
1 teaspoon salt  
1/2 teaspoon pepper  
1 tablespoon flour  
4 cups chicken broth  
1 teaspoon thyme  
2 cups chicken breast (cooked and shredded or cut into cubes)  
16 ounces potato gnocchi  
1 cup heavy cream  
1 cup frozen spinach (chopped)  
Optional: Parmesan cheese (for serving)

### **Steps to Make It**

Gather the ingredients.

Heat the olive oil and butter over medium-high heat in a large heavy-bottomed pot like a Dutch oven. Add the celery, onions, carrots, and garlic to the oil and then add the salt and pepper.

Sauté for 2 to 3 minutes or until the vegetables have slightly softened and the onions are translucent. Add the flour and sauté for 1 to 2 minutes so the flour taste cooks off a bit.

Add the chicken broth and thyme to the pot. Allow it to come to a boil.

Add the shredded chicken and gnocchi and cook for about 3 minutes or until the chicken is warmed through and the gnocchi is cooked. Turn the heat down to medium-low. Stir in the heavy cream and frozen chopped spinach into the soup and cook until the spinach is warmed and the soup has thickened. Add more salt and pepper to taste. Serve immediately with crusty bread, freshly grated Parmesan cheese, and a grind of black pepper.

### Tips

You can also cut about a pound of chicken breasts into 1-inch pieces and cook them right in the broth alongside the gnocchi. But if you have leftover shredded chicken this is also a great way to use it up. If you like crunchier vegetables, cook them for less time before adding the broth. You can also add the shredded carrots in with the chicken if you like them a little firmer.

## Copycat Buffalo Wild Wings Garlic Parmesan Sauce



**Total:**40 mins   **Prep:**10 mins   **Cook:**30 mins   **Servings:**4 servings

Roasted garlic, Parmesan cheese, and herbs team up to make this fabulous dipping sauce, inspired by the beloved and popular sauce at Buffalo Wild Wings. The tangy, spicy mixture of mayonnaise with Italian seasonings and garlic gets amped up with a generous amount of spicy crushed red pepper and a bit of Parmesan cheese. Roasting the garlic cloves makes them mellow in flavor and brings out some of their sweetness. It's also the key to the flavor of the sauce.

A small hot red chile pepper gives the sauce a pop of color along with extra heat, but feel free to use a tablespoon or two of sweet red bell pepper and cut back on the crushed red pepper flakes for a milder version. The sauce is ideal for dipping chicken wings or tenders, but it's also excellent with fried fish or shrimp, and deep-fried vegetables. It's easy to turn this tasty dip into a delicious creamy salad dressing, too. Just whisk in a few tablespoons of olive oil or thin it out with a bit of water or cream. Drizzle the dressing over a wedge of iceberg lettuce or fresh spring greens.

## **Ingredients**

6 cloves garlic

1 tablespoon olive oil

1/2 cup mayonnaise

1 teaspoon sugar (or a sugar replacement)

2 tablespoons Parmesan cheese (grated)

1 tablespoon apple cider vinegar

1 teaspoon lemon juice

1/2 teaspoon kosher salt

1/2 teaspoon crushed red pepper flakes

1/4 teaspoon dried oregano

1/4 teaspoon dried basil

1/4 teaspoon black pepper (freshly ground)

1/8 teaspoon dried thyme

Optional: 1 red Fresno chile pepper (1 to 2 teaspoons, minced)

### **Steps to Make It**

Heat the oven to 350 F. Peel the garlic cloves and put them in a small baking dish or ramekin. Pour the olive oil over the garlic and cover the baking dish tightly with foil. Bake the garlic for 25 minutes until it softens.

Let the garlic cool slightly and mash until it is smooth.

Combine the mashed garlic with the remaining ingredients (including the optional minced pepper) in a bowl.

Whisk the ingredients until the mixture is smooth and well blended.

Transfer the dipping sauce to a jar and refrigerate it for at least a few hours or overnight.

Serve the sauce with chicken wings, fried tenders or chicken strips, fried fish, or crudités.

### **Tips**

For the best flavor, make the sauce early in the day or a day in advance so the ingredients can meld.

Roasted garlic adds flavor to many dishes, such as mashed potatoes, pasta sauces, dressings, and marinades. When you roast garlic for this recipe, double or triple the amount and freeze the extra roasted garlic cloves for future use in dishes such as mashed potatoes or a mushroom roasted garlic pizza.

### **How to Store Garlic Parmesan Sauce**

This dip requires refrigeration. Cover and use within one week.