

Delicious Denny's Copycat Recipes!

Chicken Fajita Breakfast Skillet

Pan-grilled tender chicken and roasted crisp potatoes star in this filling breakfast skillet from the iconic food chain. You won't mind having it for dinner as well.

Serves 4 | Prep. time 10 minutes | Cooking time 30 minutes

Ingredients

- 4 cups Russet baking potatoes, scrubbed and diced
- 2 tablespoons olive oil
- Salt to taste
- 1 tablespoon vegetable oil
- 4 chicken cutlets, thinly sliced and cut into bite-sized pieces
- ½ teaspoon pepper
- ¼ teaspoon salt
- 1 cup diced bell peppers
- 1 cup diced onion
- 1 cup shredded cheddar cheese
- 4 eggs
- 1 cup salsa
- ½ cup sour cream
- Chopped cilantro and fresh avocado slices to garnish

Directions

1. Preheat the oven to 450°F (232°C). Line a baking sheet with parchment paper.
2. In a mixing bowl, toss the potatoes and olive oil.
3. Place the potatoes on a baking sheet and sprinkle with salt.
4. Roast for 30–35 minutes.
5. Season the chicken with salt and pepper.
6. In a medium saucepan or skillet, heat the vegetable oil over medium heat.
7. Add the chicken and stir-cook until evenly brown.
8. Mix in the onions and peppers.
9. Reduce heat and cook until chicken is cooked thoroughly and veggies are softened.
10. Remove from heat.
11. Scramble the eggs with some oil in another skillet. Set aside.
12. Add the potatoes to the chicken mixture and mix well. Sprinkle on the cheese and add the scrambled eggs.
13. Top with salsa and sour cream.
14. Serve warm with cilantro and avocado slices on top.

Ultimate Omelet®

Denny's ultimate omelet is a fresh and flavorful breakfast for egg lovers. It is served with a versatile cheese sauce to make it simply irresistible. Enjoy this classic and hearty breakfast.

Serves 1 | Prep. time 10 minutes | Cooking time 15 minutes

Ingredients

- 2 large eggs
- Salt and pepper to taste
- 2 bacon strips, diced
- 1 breakfast pork sausage, casing removed and chopped
- 2 medium white mushrooms, sliced thin
- 1 tablespoon diced onions
- 1 tablespoon fire-roasted red bell pepper
- 1 tablespoon diced tomatoes
- 1 tablespoon butter
- 2 tablespoons shredded cheddar cheese
- Buttered toasts and breakfast potatoes for serving

Directions

1. In a mixing bowl, whisk the eggs and season with salt and pepper to taste. Set aside
2. Heat a medium saucepan or skillet over medium heat.
3. Add the diced bacon and stir-cook until the bacon is crisp, about 3 minutes. Drain over paper towels and set aside.
4. In the same skillet, add the sausage if it's not pre-cooked and stir cook until cooked through. Add the onion and stir cook for 1 minute. Add mushrooms and stir cook for 1-2 minutes until mushrooms are soft. Add red peppers and tomatoes, stir cook for another 2 minutes. Add bacon stir a few times, remove from heat, and set aside.
5. In a medium non-stick skillet, melt the butter over medium-low heat. Add the whisked eggs and let cook until settled or desired doneness, about 3-4 minutes. Close the heat.
6. Add the mushroom-bacon mixture on one side of the omelet. Top with shredded cheese and fold the other half on top. Let the cheese melt for 1-2 minutes.
7. Transfer to a plate and serve warm with buttered toasts and potatoes as desired.

Vegetable and Beef Barley Soup

If you're looking for a beefy, rich soup, then here is one that will satisfy your cravings. This dish will definitely whet your appetite.

Serves 4 | Prep. time 10 minutes | Cooking time 40 minutes

Ingredients

- ½ pound ground beef
- 16 ounces frozen mixed vegetables
- 1 can (14.5 ounces) tomatoes, diced, with juice
- ¼ cup barley
- 32-ounce beef broth
- Salt and pepper

Preparation

1. Place the ground beef in a pot and cook until brown.
2. Add in the vegetables, tomatoes, barley, and broth, and bring the entire mixture to a simmer.
3. Add salt and pepper for seasoning and leave the mixture to simmer for at least 40 minutes.
4. Ladle the soup into bowls and serve. The longer you leave the soup to simmer, the better it will taste.

Bacon Slamburger

Hash browns and bacon supplement the beef patty in this iconic Slamburger from Denny's. Its simplicity mixed with a smart combination of ingredients make it a true treat for burger fans.

Serves 1 | Prep. time 10 minutes | Cooking time 10 minutes

Ingredients

- Monterey Jack queso cheese sauce to taste
- 1 tablespoon vegetable oil
- 1 ground beef patty, about ¼ pound
- ½ cup frozen hash browns, thawed
- 1 egg
- 1 sesame bun, toasted
- 2 slices bacon, cooked

Directions

1. Warm cheese sauce in a saucepan and set aside.
2. In a medium saucepan or skillet, heat some oil over medium heat.
3. Add the bun and toast both sides. Set aside.
4. Cook the hash browns as directed on the pack. Set aside.
5. In a medium saucepan or skillet, heat some oil over medium heat.
6. Add the beef patty and cook until evenly brown, about 4-5 minutes per side for medium.
7. Add the beef patty to the bun bottom.
8. Add the hash browns on top.
9. In a medium saucepan or skillet, heat some oil over medium heat.
10. Crack the egg into the saucepan and cook sunny side up to your satisfaction.
11. Add the cooked egg over the hash browns.
12. Add a dollop of cheese sauce and the bacon slices.
13. Add the bun top.
14. Serve fresh.

Onion Rings

Who's in for those lovely and extra crispy onion rings from Denny's? These golden rings work like a charm whenever they hit the table.

Serves 4 | Prep. time 20 minutes | Cooking time 10–15 minutes

Ingredients

- 1 cup thinly sliced onion
- 1 cup milk
- 1 cup all-purpose flour
- 1 teaspoon salt
- ½ teaspoon pepper
- 2 cups canola oil

Directions

1. Make rings by separating the sliced onion.
2. Add the milk to a mixing bowl.
3. In another mixing bowl, mix the flour, salt, and pepper.
4. Coat the onion rings with the flour mixture, then with the milk, and then again with the flour mixture.
5. Add the canola oil to a large cooking pot/deep-frying pan and heat over medium heat until shimmering, approximately 375°F (190°C).
6. Add a handful of onion rings and fry for 3–5 minutes until evenly brown.
7. Drain over paper towels. Fry the remaining onion rings in batches.
8. Serve warm.

New York Cheesecake

Who can say no to a cheesecake that has achieved cult-like status in the culinary world? This popular dessert from Denny's has everything you want to bring a big smile to your face.

Serves 6–8 | Prep. time 10 minutes | Cooking time 80 minutes

Ingredients

Crust

- 1½ cups graham cracker crumbs
- ½ cup butter, melted
- 1 teaspoon cinnamon
- ¼ cup sugar
- Butter or vegetable oil for greasing

Filling

- 3 pounds cream cheese
- 1¾ cups sugar
- 1¼ cups sour cream
- ¼ teaspoon salt
- 1 teaspoon vanilla extract
- 1 teaspoon lemon juice
- 6 eggs
- 1 teaspoon lemon peel, grated

Topping (optional)

- 1 cup strawberry syrup or more as needed
- Fresh strawberries, for garnish

Directions

1. Preheat the oven to 350°F (175°C). Butter or grease a 9-inch spring cake pan or round baking pan.
2. Fill a medium oven-safe saucepan with water and place it in a corner of the oven to prevent the cheesecake from cracking.
3. In a mixing bowl, mix the butter, graham cracker crumbs, cinnamon, and sugar.
4. Add the mixture to the spring cake pan or baking pan and press to make an even layer covering the surface.
5. In another mixing bowl, mix the cream cheese and other filling ingredients. Add the eggs last and whip until smooth.
6. Pour the mixture over the crust in the pan.
7. Bake for about 20 minutes, then reduce heat to 275°F (135°C) and bake for 55–60 minutes more.
8. Let cool completely. Cover with wax paper and place a plate over the wax paper to hold it down.
9. Refrigerate until cool.
10. To make the strawberry topping, slice the strawberries and mix with strawberry syrup in a bowl. With the back of a spoon bruise the strawberries and let rest until ready to serve.
11. Slice and serve with strawberry syrup and sliced strawberries if desired.

***These recipes and more can be found in Lina Chang's *Copycat Cookbook: Making Denny's Most Popular Recipes At Home*. To get a copy of this book, click on the cover or [here](#).

