Sometimes those restaurant cravings hit hard! But if takeout isn’t in the cards (or if you’re just itching to get a little creative in the kitchen), you can make your favorite dishes in the comfort of your own home. Before you know it, you'll be making home-cooked versions that are just as good—if not better—than the restaurant counterparts you know and love.  
  
Here are 10 of our favorite restaurant-inspired recipes, created by our own team of culinary experts. Test out a few and create a five-star-worthy menu of your own, right at home!  
  
1. ROASTED GRAPE AND GOAT CHEESE CROSTINI  
  
  
  
Try out this tasty appetizer recipe at your next cocktail party! Roasted Grape and Goat Cheese Crostini is the perfect addition to your party spread and pairs well with chilled bubbly.  
  
2. KUNG PAO STIR FRY  
  
  
  
One of our favorite chicken stir fry recipes combines chicken, red and yellow bell peppers, celery, peanuts, and P.F. Chang's® Home Menu Kung Pao Sauce for a bold, spicy stir fry everyone will love.  
  
Don’t forget to have fun! Work on perfecting that flick of the wrist when you toss around the veggies in your wok for a perfect sear. Like Chef AJ Swanda advises, "Take your craft seriously, but not yourself!"  
  
Whether you're hosting a few friends or keeping your family occupied while you finish up dinner, this recipe will be an overall hit.  
  
3. DEVIL'S FOOD CAKE WITH CHOCOLATE GANACHE  
  
  
  
You had us at chocolate ganache! This chocolate dessert recipe brings together Duncan Hines® Devil’s Food cake with a silky, smooth chocolate ganache topping for a chocolate lover’s dream come true.  
  
4. FIRECRACKER SHRIMP  
  
  
  
In just 30 minutes, you'll enjoy the irresistible taste of crispy, spicy wonton-wrapped shrimp right in your own kitchen. It's best served as an appetizer, but you may find yourself wanting to gobble it up well into dinner, too. Pair it with a big plate of P.F. Chang’s Home Menu Chicken Pad Thai and make it a meal to remember.  
  
5. BBQ POTATO SKINS  
  
  
  
Pair this iconic restaurant app with the big game on your home TV for a true sports bar feel. Crispy potato skins are topped off with sweet and smoky chicken, BBQ sauce, gooey cheddar cheese, and spicy jalapeños. These take a while to bake, so why not opt for an easy dinner? Be sure to have one of our Meals in Minutes bundles on hand so dinner is ready before everyone fills up on potato skins!  
  
6. BEEF BARBACOA BURRITO BOWL  
  
  
  
Guac never costs extra at home! Walk the line at your kitchen counter and whip up your own flavor-packed burrito bowl with all your favorite fixings, from pickled red onions to tender braised BBQ beef, cilantro-lime cauliflower rice, and a delicious black bean and corn salsa. Save a little prep time with Birds Eye® Steamfresh® Veggie Made™ Original Riced Cauliflower and Birds Eye Super Sweet Kernel Corn.  
  
7. GARDEIN® BEEFLESS GROUND TORTILLA WRAP  
  
  
  
This vegan version of the popular tortilla wrap is just the thing when those fast-food cravings hit. All you need is about 10 minutes, your favorite fillings, and some seasoned Gardein Beefless Ground, and you’ll be ready to enjoy one of Chef Lea Anne Dea’s all-time favorite low-fuss dinners.  
  
8. BEST EVER CRISPY OVEN FRIES  
  
  
  
Here’s some good news: You don’t have to head to a restaurant to get good fries—you can whip up a batch so tasty, you’ll swear they came straight from the deep frier! Bonus: They’re baked, so you can enjoy them with less guilt. Try using duck fat instead of vegetable oil for extra rich flavor. Don't forget Hunt's® Tomato Ketchup for dipping. For a seriously comforting meal, pair with a protein-packed plate of Banquet® Nashville Hot Fried Chicken with Mac 'N Cheese.  
  
9. THE DOUBLE UP BURGER  
  
  
  
You have the fries—now pair them with a thick, juicy burger for the full fast-food experience! Gardein Ultimate Plant-Based Burgers are topped off with a delicious mayo-relish sauce, flavorful caramelized onions, and crunchy lettuce for the ultimate plant-based meal. Try them on your next Meatless Monday and be prepared to be amazed.  
  
10. PRESSURE COOKER CHICKEN TIKKA MASALA WITH BASMATI RICE  
  
  
  
In the same time it would take to get delivery, you can whip up a big batch of rich, aromatic tikka masala goodness with tender, juicy chicken in every bite. Bonus: Your house will smell amazing. Get your veggies in by swapping regular rice for Birds Eye Steamfresh Veggie Made Cauliflower Original.  
  
It’s easy to bring your favorite restaurant dishes home with these incredible restaurant-inspired recipes. Mix and match your favorites for one evening or switch it up throughout the week—either way, you'll save money, have fun, and satisfy those cravings!