



RECIPE

rhino

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Family Favorite

CHILI CHEESE DOG BAKE

A fun twist on the classic hot dog, baked casserole-style with cheesy wrapped dogs nestled in warm chili. ♥



PREP TIME
10 min



COOK TIME
20 min



TEMPERATURE
375°F



YIELD
4 servings

INGREDIENTS

- 1 can (14 to 15 oz) chili, heated
- 1 pizza crust, refrigerated classic style
- 4 cheddar cheese sticks
- 4 hot dogs, all beef
- 1 tablespoon butter
- 1/4 teaspoon garlic powder
- 1/4 teaspoon parsley flakes



RHINO TIP

For the best texture, make sure the chili is hot before assembling so the dough bakes up beautifully and doesn't get soggy.

STEP-BY-STEP INSTRUCTIONS



- 1 Heat oven to 375°F. Spray a 9-inch square or 11x7-inch (2-quart) glass baking dish with cooking spray. Pour the hot chili into the dish and spread evenly.



- 2 Unroll the dough and cut it into 4 strips. Cut each cheese stick in half lengthwise and place the halves on each side of a hot dog. Wrap a strip of dough around each cheese-filled hot dog, overlapping slightly in the center.



- 3 Place the wrapped hot dogs on top of the hot chili and bake for 15 to 20 minutes, until the dough is light golden brown.



- 4 Meanwhile, melt the butter and stir in the garlic powder and parsley flakes.



- 5 Remove from the oven and brush the tops of the baked cheese dogs with the butter mixture. Serve immediately.

TIPS & VARIATIONS



Use all-beef hot dogs for classic flavor.



Brush with garlic butter right after baking.



Serve while hot and melty.



Pair with chips or a simple salad.