

Oven-Baked Chili Cheese Dogs That Practically Make Themselves

2 cans (15 oz each) chili (no beans)



OVEN
375°F

TIME
10 min

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INGREDIENTS

- 8 hot dog buns
- 8 bun-length hot dogs
- 2 cans (15 oz each) chili (no beans)
- 2 cups shredded Colby & Monterey Jack cheese

DIRECTIONS

- 1.** Preheat : Oven:Heat oven to 375°F (190°C). Line a 9x13-inch baking dish with foil for easy cleanup.
- 2.** Assemble the : Dogs:Arrange the buns in the baking dish. Place one hot dog into each bun.
- 3.** Add the : Chili:Spoon chili evenly over each hot dog, making sure to coat them well.
- 4.** Top with : Cheese:Sprinkle shredded cheese generously over the chili layer.
- 5.** Bake : Covered:Cover the dish with foil and bake for 30 minutes, or until the hot dogs are hot and the cheese is melted and bubbly.
- 6.** Rest and : Serve:Let sit for 5 minutes before serving. Serve as-is or with extra toppings like diced onions or sour cream.

SWAPS & NOTES

Chili Choices: Use homemade chili if you have leftovers, or try a spicier canned version for a kick.

Cheese Options: Colby Jack melts beautifully, but cheddar, mozzarella, or a Tex-Mex blend also work great.

Add jalapeños, diced onions, or crushed corn chips on top before baking.

Bun Tip: Use bakery-style buns for sturdier structure that holds up to chili.

TIPS FOR SUCCESS

Don't skip the foil -it helps steam the buns slightly while keeping the cheese melty and moist.

Go bun-to-bun: Snugly fitting the buns in the pan helps keep everything upright during baking.

Leftover magic: These reheat surprisingly well-just pop in the oven at 350°F for 10-12 minutes.

