

## Chili Cheese Dog Casserole - The Ultimate Weeknight Comfort Food

Chili Cheese Dog Casserole: A Classic Combo in Cheesy, Baked Form



**OVEN**  
**375°F**

**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

2 packages (8 oz each) hot dogs, sliced  
1 can (15 oz) chili (with or without beans)  
1 can (8 oz) refrigerated crescent roll dough  
1 cup shredded cheddar cheese  
 $\frac{1}{2}$  cup diced onion (optional)  
 $\frac{1}{2}$  teaspoon garlic powder  
... teaspoon black pepper  
... teaspoon salt  
Cooking spray, for greasing

### DIRECTIONS

1. Step 1: Prep the Oven and Dish: Preheat oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish with cooking spray.
2. Step 2: Combine the Filling: In a large mixing bowl, combine sliced hot dogs, chili, garlic powder, black pepper, and salt. Stir in diced onion, if using.
3. Step 3: Lay the Crescent Base: Unroll the crescent roll dough and press it into the bottom of the greased baking dish, gently pinching the seams to form a single layer.
4. Step 4: Assemble the Casserole: Spread the hot dog and chili mixture evenly over the crescent dough. Sprinkle shredded cheddar cheese over the top.
5. Step 5: Bake: Bake for 25-30 minutes, or until the crescent dough is golden brown and the cheese is bubbly and melted.
6. Step 6: Cool & Serve: Let cool for 5 minutes before slicing. Serve warm with your favorite toppings.

### SWAPS & NOTES

& Variations Hot Dogs: Use classic beef, turkey, or even veggie dogs.

Chili: Canned works great, but feel free to use leftover homemade chili.

Cheese: Try a mix of cheddar and Monterey Jack for extra meltiness.

Heat it up: Add chopped jalapeños, chili flakes, or hot sauce for a spicy version.

### TIPS FOR SUCCESS

Slice the hot dogs evenly so they cook uniformly and sit nicely in the casserole.

Drain chili slightly if it's very soupy - a thick base works best for baking.

Don't overbake or the crescent crust may dry out - just golden is perfect.

Let it rest a few minutes after baking so it slices cleanly.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/chili-cheese-dog-casserole-the-ultimate-weeknight-comfort-food/>