

Cheesy Rotel Dogs: Easy Baked Hot Dogs with Zesty Topping

simplicity and irresistible appeal



OVEN
375°F

TIME
20 min

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INGREDIENTS

- 8 hot dogs (your favorite brand)
- 8 hot dog buns
- 1 (10 oz) can Rotel diced tomatoes with green chilies, drained
- 2 cups shredded cheddar cheese (sharp or mild)

DIRECTIONS

1. Let's get these delicious : Cheesy Rotel Dogs baking!
2. Preheat : Oven: Preheat your oven to 375°F (190°C).
3. Assemble : Hot Dogs: Place each hot dog into a hot dog bun. Arrange the assembled hot dogs in a single layer in a 9x13-inch baking dish or a similar oven-safe pan.
4. Top with : Rotel: Evenly spoon the well-drained Rotel diced tomatoes with green chilies over each hot dog.
5. Add : Cheese: Generously top the Rotel-covered hot dogs with the 2 cups of shredded cheddar cheese, ensuring all the hot dogs are blanketed.
6. Bake: Place the baking dish in the preheated oven and bake for 20 minutes, or until the cheese is completely melted and bubbly and the hot dogs are heated through.
7. Serve: Carefully remove the baking dish from the oven. Let them cool for just a minute or two before serving. Enjoy your warm, cheesy, and delicious Cheesy Rotel Dogs!

SWAPS & NOTES

Hot Dogs: Use your favorite brand and type of hot dog (beef, pork, turkey, or even veggie dogs).

Hot Dog Buns: Standard hot dog buns work perfectly.

You can lightly toast them before assembling for extra texture if desired.

Rotel Diced Tomatoes with Green Chilies: This is the key ingredient for that signature zesty flavor and a hint of heat.

TIPS FOR SUCCESS

Excess liquid from the Rotel can make your buns soggy.

Press it in a sieve to remove as much liquid as possible.

Don't Overcrowd: Arrange the hot dogs in a single layer in the baking dish for even cooking and melting.

Watch the Cheese: Keep an eye on the cheese during the last few minutes of baking to prevent it from burning, especially if your oven has hot spots.

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

Original recipe: <https://chefmaniac.com/cheesy-rotel-dogs-easy-baked-hot-dogs-with-zesty-topping/>