

## Cheesy Rotel Dogs: A Zesty Twist on a Classic Comfort

Here's what you'll need to create these delightfully zesty Cheesy Rotel Dogs:



**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

8 hot dogs (your favorite brand and type - beef, pork, or mixed)  
8 hot dog buns  
1 (10-ounce) can Rotel diced tomatoes with green chilies, drained well  
2 cups shredded cheddar cheese (sharp or mild, your preference)

### DIRECTIONS

1. Preheat : Oven:
2. Preheat your oven to 375°F (190°C).
3. Prepare : Hot Dogs in Buns:
4. Arrange the 8 hot dog buns in a single layer in a baking dish. A 9x13-inch baking dish usually fits 8 hot dogs snugly.
5. Place one hot dog into each hot dog bun. You can make a small slit along the top of each hot dog if you want the toppings to sink in more, but it's not necessary.
6. Add : Rotel and Cheese:
7. Open and thoroughly drain the 10-ounce can of : Rotel diced tomatoes with green chilies. Press out as much liquid as possible to prevent the buns from becoming soggy.
8. Evenly spoon the drained : Rotel diced tomatoes with green chilies over the hot dogs in their buns. Try to get some into the crease of the bun and on top of the hot dog.
9. Generously sprinkle the 2 cups of shredded cheddar cheese over the Rotel and hot dogs, ensuring each hot dog is well covered.
10. Bake:
11. Place the baking dish in the preheated oven.
12. Bake for 20 minutes, or until the cheese is completely melted, bubbly, and slightly golden brown on top. The hot dogs should be heated through.
13. Serve:
14. Carefully remove the baking dish from the oven.
15. Serve the : Cheesy Rotel Dogs immediately while they are hot and the cheese is still wonderfully gooey.

## SWAPS & NOTES

Hot Dogs: Use your favorite type of hot dog!

Consider a bun-length hot dog if you like the extra meat.

All-beef hot dogs offer a rich flavor, while pork/beef blends are also popular.

Hot Dog Buns: Standard hot dog buns work perfectly.

### TIPS FOR SUCCESS

**Drain Rotel Well:** This is the most crucial tip!

Excess liquid from the Rotel can make your hot dog buns soggy.

Use a fine-mesh sieve and press down on the tomatoes to remove as much liquid as possible.

**Even Topping Distribution:** Spread the Rotel and cheese as evenly as possible over each hot dog to ensure every bite is flavorful.

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

Original recipe: <https://chefmaniac.com/cheesy-rotel-dogs-a-zesty-twist-on-a-classic-comfort/>