

Fully Loaded Classic Chili Cheese Dog Casserole

1 (15 ounce) can kidney beans, rinsed and drained



OVEN
375°F

TIME
10-15 min

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INGREDIENTS

For the Chili Layer:

- 1 1/2 pounds ground beef
- 1 (15 ounce) can kidney beans, rinsed and drained
- 1 (8 ounce) can tomato sauce
- 2 tablespoons tomato paste
- 1/2 cup water
- 1 tablespoon chili powder
- 1 teaspoon cumin
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon cayenne pepper (optional, for heat)
- Salt and black pepper to taste

For the Hot Dogs:

- 1 package (about 8-10) hot dogs, sliced into 1-inch coins

For the Cornbread Topping:

- 1 (8.5 ounce) box cornbread mix, prepared according to package directions

For the Cheese Topping:

- 1 1/2 cups shredded sharp cheddar cheese
- 1/2 cup shredded Monterey Jack cheese

Optional Toppings:

- Sliced green onions
- Chopped white onion
- A drizzle of yellow mustard

Swaps and Notes:

- Ground Beef: For a leaner option, you can use ground turkey or chicken.

Beans: While kidney beans are classic, you can use pinto beans or black beans for a different flavor.

Cornbread Mix: Using a boxed cornbread mix is a fantastic shortcut. If you have a favorite homemade cornbread recipe, feel free to use that instead.

Cheese: The combination of cheddar and Monterey Jack gives you great flavor and a perfect melt. You can use any cheese blend you love, but make sure it's a good melting cheese.

Step-by-Step Instructions:

Preheat and Prep: Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish.

Make the Chili: In a large skillet or Dutch oven, brown the ground beef over medium-high heat. Drain any excess grease. Stir in the kidney beans, tomato sauce, tomato paste, water, chili powder, cumin, garlic powder, onion powder, and cayenne pepper (if using). Bring the chili to a simmer, then reduce the heat and let it cook for 10-15 minutes, allowing the flavors to meld. Season with salt and black pepper to taste.

Prepare the Hot Dogs: While the chili simmers, slice the hot dogs into 1-inch coins.

Assemble the Casserole: Pour the chili mixture into your prepared baking dish. Spread it into an even layer. Arrange the hot dog coins over the top of the chili.

Add the Toppings: Sprinkle the shredded cheddar and Monterey Jack cheese evenly over the hot dogs and chili.

Add the Cornbread: Prepare the cornbread mix according to the package directions. Carefully pour the cornbread batter over the cheese and hot dogs, spreading it out to cover the entire casserole.

DIRECTIONS

1. **Preheat and :** Prep: Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish.
2. **Make the :** Chili: In a large skillet or Dutch oven, brown the ground beef over medium-high heat. Drain any excess grease. Stir in the kidney beans, tomato sauce, tomato paste, water, chili powder, cumin, garlic powder, onion powder, and cayenne pepper (if using). Bring the chili to a simmer, then reduce the heat and let it cook for 10-15 minutes, allowing the flavors to meld. Season with salt and black pepper to taste.
3. **Prepare the :** Hot Dogs: While the chili simmers, slice the hot dogs into 1-inch coins.
4. **Assemble the :** Casserole: Pour the chili mixture into your prepared baking dish. Spread it into an even layer. Arrange the hot dog coins over the top of the chili.
5. **Add the :** Toppings: Sprinkle the shredded cheddar and Monterey Jack cheese evenly over the hot dogs and chili.
6. **Add the :** Cornbread: Prepare the cornbread mix according to the package directions. Carefully pour the cornbread batter over the cheese and hot dogs, spreading it out to cover the entire casserole.
7. **Bake:** Bake for 25-30 minutes, or until the cornbread is golden brown and a toothpick inserted into the center comes out clean.
8. **Serve:** Let the casserole cool for a few minutes before slicing and serving. Garnish with your favorite optional toppings.
9. **Tips for Success:** Use a Good Chili: The quality of your chili is the key to this dish. Take the time to let it simmer and develop a rich flavor.
10. **Don't :** Overcook the Cornbread: Watch the cornbread closely. Once it's golden brown and cooked through,

the casserole is ready.

11. Cut the : Hot Dogs Evenly: Slicing the hot dogs into uniform pieces ensures they are evenly distributed in the casserole.
12. Customize : It: This recipe is a great canvas. Feel free to add your favorite chili ingredients, like a dash of hot sauce or some diced jalapeños.
13. Serving Suggestions and Pairings: This Chili Cheese Dog Casserole is a meal in itself. It's perfect for a casual family dinner or a party. You can serve it alongside a simple green salad or some potato chips. For a fun, party spread, serve it with other crowd-pleasing foods like this Crockpot Nacho Dip or a platter of Easy Cheesy Chicken Sliders with Marinara Garlic Butter.
14. Nutritional Information (per serving, approximate):
Calories: 650 kcal
15. Carbohydrates: 50g
16. Protein: 35g
17. Fat: 35g
18. Saturated : Fat: 15g
19. Cholesterol: 100mg
20. Sodium: 1200mg
21. Fiber: 5g
22. Sugar: 10g
23. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
24. Storage and Leftover Tips: Leftovers of this casserole are fantastic! Store them in an airtight container in the refrigerator for up to 3 days. To reheat, you can warm individual slices in the microwave or place them in a hot oven (350°F / 175°C) until heated through.
25. More Recipes You'll Love: If you enjoy easy, cheesy, and satisfying comfort foods, you might also like these other recipes:

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

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