

Classic Chili Cheese Dogs Baked in Toasted Buns

Few comfort foods are as satisfying as a



OVEN
375°F

TIME
25 min

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INGREDIENTS

- 4 hot dog buns or hoagie rolls
- 4 beef hot dogs
- 1 cup chili
- 1 cup shredded cheddar cheese
- 1/4 cup diced onions (optional)
- 2 tbsp yellow mustard (optional)
- 1 tbsp butter

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 375°F (190°C).
2. Toast the Buns: Lightly butter the inside of the hot dog buns and place them on a baking sheet.
3. Toast in the oven for about 5 minutes until slightly crisp.
4. Cook the Hot Dogs: Cook the hot dogs in a skillet or grill over medium heat until browned and heated through.
5. Heat the Chili: Warm the chili in a saucepan over medium heat until hot.
6. Assemble the Sandwiches: Place one hot dog in each toasted bun.
7. Spoon warm chili over the hot dog and sprinkle generously with shredded cheddar cheese.
8. Add diced onions if desired.
9. Melt the Cheese: Return the assembled sandwiches to the oven and bake for 5-7 minutes, until the cheese is melted and bubbly.
10. Serve: Serve hot with mustard, ketchup, or additional toppings on the side.

SWAPS & NOTES

This recipe is very flexible and easy to customize.

Hot Dog Options You can use: Classic beef hot dogs Turkey hot dogs Plant-based hot dogs Smoked sausages for a heartier flavor Chili Options Both homemade and canned chili work great.

