



CONVIVIVUM
URBAN FARMSTEAD

THIS CASSEROLE IS FULLY BAKED AND ONLY NEEDS REHEATING

The recipe is provided below if you would like to recreate the meal.

Reheating Instructions:

If reheating the entire casserole, place in the oven at 375 degrees F for 30-35 minutes or until it is 165 degrees in the center.

It can also be portioned out cold and then reheated in the microwave as individual portions.

DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.

Chili Cheese Dog Casserole

**Ingredients are subject to change based on availability.*

INGREDIENTS

Chili:

- 1 package hot dogs (8), sliced
- 1 can (15 oz) pinto, black, kidney or chili beans, drained
- 3/8 cups diced celery
- 3/8 cups diced onion
- 1 can (15 oz) tomato sauce
- 1 can (15 oz) diced tomatoes
- 2 Tbsp worcestershire sauce
- 1 1/2 Tbsp chili powder
- 1 Tbsp cumin
- 1 tsp salt
- 2 tsp garlic powder
- 1/2 tsp pepper
- 1 - 8.5 oz package cornbread mix (will need egg & milk - check package for directions)
- 1 cup shredded cheddar cheese

1. Preheat the oven to 400 degrees F. Spray the bottom of a 9x13 casserole pan.
2. In a bowl, mix all of the chili ingredients, except for the cheddar cheese and cornbread mix. Pour into the casserole pan. Spread the chili out evenly.
3. In another bowl, mix the cornbread mix according to package directions. Use a spatula to evenly spread out the cornbread topping over the chili.
4. Bake, uncovered, 30-35 minutes or until the cornbread topping is cooked through. Remove from the oven. Sprinkle with 1 cup cheese. Let sit for 10 minutes before enjoying. Best served in a bowl!

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info@convivium-dbq.com

563.557.2900

2811 Jackson St. Dubuque, IA 52001

