



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

#### Chili:

1 package hot dogs (8), sliced  
1 can (15 oz) pinto, black or chili beans, drained  
1 cup shredded cheddar cheese  
2/3 cups diced celery  
2/3 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 cup shredded cheddar cheese

#### Biscuit Topping:

4 oz cream cheese  
1 egg  
1 tsp garlic powder  
1/2 tsp salt  
1/2 tsp italian seasoning  
1 1/2 cup flour  
1/2 cup whole milk

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. Pour into the casserole pan. Spread the chili out evenly. Sprinkle the cheddar cheese on top.
3. In another bowl, mix all of the biscuit topping ingredients.
4. Use a spatula to evenly spread out the biscuit topping over the chili.
5. Bake, uncovered, 30-35 minutes or until the biscuit topping is cooked through. Remove from the oven and let sit for 10 minutes before enjoying. Best served in a bowl!

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