



Chili Dog Bread Ring

Andrew Ilnyckyj

Tasty Team

Ingredients

for 8 servings

12 hot dogs

2 packages crescent roll dough

1 small onion, diced

1 lb ground beef

½ teaspoon salt

½ teaspoon pepper

½ cup tomato sauce

½ cup ketchup

½ teaspoon cumin

2 teaspoons chili powder

½ teaspoon sugar

½ cup shredded cheddar cheese

¼ cup green onion, finely sliced

SPECIAL EQUIPMENT

cast iron pan, 10 inch (25 cm)

Nutrition Info

Powered by [Walmart](#)  Grocery Pickup

Calories **455**

Fat **34g**

Carbs **8g**

Preparation

- 1** Preheat oven to 375°F (190°C).
- 2** Cut hot dogs into thirds.
- 3** Cut crescent roll triangles in half lengthwise so you have roughly 1-inch (2 ½ cm) by 5-inch (13 cm) triangle slices.
- 4** Roll crescent dough around hot dog thirds, starting with the wider end of the dough closest to the hot dogs, making “pigs in blankets.”
- 5** Arrange pigs in blankets around a 10-inch (25 cm) skillet in two tight circles, leaving a hole in the center of the skillet.
- 6** Bake 15-20 minutes, until dough puffs up and becomes golden.
- 7** In another large skillet, sauté onions until translucent.
- 8** Add the ground beef to the onions, then season with salt and pepper. Continue stirring ground beef until mostly cooked.
- 9** Add the tomato sauce, ketchup, cumin, chili powder, and sugar to the ground beef and onions. Stir until everything is well mixed. Simmer 10 minutes.
- 10** When chili and the pigs-in-blankets skillet are both ready, spoon chili to fill the hole in center of the skillet. Top with shredded cheddar cheese.
- 11** Bake another 5-10 minutes until cheese is well melted.
- 12** Top with diced green onion and serve.
- 13** Enjoy!