

Cincinnati Chili Pie



Roll out puff pastry, top with chili, cheddar cheese, chopped onions and bake until hot and bubbly

Serves 4

1 puff pastry sheet

4 green onions, sliced

2c leftover chili

jalapenos, sour cream, black olives ~
optional sides

1c cheddar cheese, shredded

Allow puff pastry to thaw at room temperature for 45 minutes. Preheat oven to 425.

Stretch puff pastry and place on baking sheet. Spread chili to within 2" of edges of pastry. Top with cheese and green onions.

Wrap edges up and around to cover edges of chili. Bake 15~20 minutes or until puff pastry is golden brown, chili is hot and cheese is melted.

Remove from oven, allow to sit 5 minutes and cut into wedges. Top with sliced jalapenos, sour cream and/or black olives.

Prepare Ahead Tip

Prepare up to the point of baking. Wrap with plastic wrap, refrigerate for up to 4 hours. Remove from refrigerator, bring to room temperature and bake as directed.

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