

# Cincinnati Chili Pie



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

1 puff pastry sheet

2c leftover chili

1c cheddar cheese, shredded

4 green onions, sliced

jalapenos, sour cream, black olives ~  
optional sides

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.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

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