



Tater Tot Casserole

total time: 40 min | servings: 8 | \$1.90 per serving*

INGREDIENTS

- 1 tbsp oil
- 1 cup yellow onion, diced
- 2 cloves garlic, minced
- 2 lb ground beef
- Salt and pepper to taste
- 1/2 tsp cayenne
- 2 tbsp flour
- 1 cup chicken broth
- 2 cups shredded cheddar cheese
- 1 1/2 cups frozen peas
- 1 1/2 cups frozen corn
- 1 lb frozen tater tots
- 3 slices of Bar-S Classic Smoked cooked bacon

GET COOKING

1. Preheat oven to 425 F.
2. Add oil to a large skillet and heat on high.
3. Cook onions in oil until soft.
4. Add garlic to skillet and cook until fragrant.
5. Season mixture with salt and pepper.
6. Cook ground beef in skillet with garlic and onions until browned all the way through.
7. Drain fat and oil from skillet.
8. Add flour and cayenne and stir mixture until fully incorporated.
9. Pour in chicken broth and bring to a boil.
10. Once mixture boils, reduce the heat to low and simmer for 2 minutes.
11. Add in corn, peas, and 1 cup shredded cheddar cheese. Stir gently.
12. Transfer mixture to a baking dish (9" x 13") and top with tater tots and bacon.
13. Add remaining cheese to the top of the mixture.
14. Bake 30 minutes, until tater tots are golden and cheese is melted.
15. Let cool 5 minutes before serving.