



Tater Tot Casserole

Ingredients:

- 1 lb ground beef
- 1 tbsp olive oil
- 2 tbsp Worcestershire sauce
- 2 tsp salt
- 1 tsp black pepper
- 1 can cream of mushroom soup
- 1 cup sour cream
- 1/2 cup cream cheese, softened
- 2 1/2 cups shredded cheddar cheese
- 2 lbs tater tots
- optional: onion, celery, green pepper and garlic – finely minced

Directions:

Start by **preheating your oven to 425 degrees**. In a large skillet over medium-high heat oil until shimmering. Add ground beef and veggies, if using. Season with salt, pepper and Worcestershire sauce, and cook until the beef is well browned. Remove from heat, and drain fat.

In the same pan you cooked the beef in, with a silicone spatula, **mix in sour cream, cream cheese and cream of mushroom soup**. Stir until it is well combined and it is a grayish color. Pour into the bottom of a 9x13 casserole dish.

Start **layering tater tots over the top** of the meat until it is completely covered, and then **top tots with cheddar cheese**.

Bake for 25 – 30 minutes, or until the cheese has melted and browned over the tater tots, and the meat is bubbling below. At this point you could also freeze your tater tot casserole to cook another time. When reheating, allow for an additional 15 – 20 minutes of cooking time.