

Ingredients:

- 6 strips of bacon
- 1 bag of potato nuggets (Tater Tots)
- 1 teaspoon garlic salt
- 2 cups shredded Cheddar cheese
- ½ cup sour cream
- 3 green onions, thinly sliced

Directions:

1. Begin by preheating your oven to 450 degrees F (230 degrees C), setting the stage for a perfect bake.
2. Cook the bacon in a large cast-iron skillet over medium-high heat. Aim for a crispy texture, typically taking about 10 minutes. Once done, set it aside on a paper towel-lined plate to drain, retaining the bacon grease in the skillet.
3. Lower the heat to medium and add the potato nuggets to the skillet. Sprinkle with garlic salt for that extra flavor kick. Toss them until they're evenly coated and cook until their outsides are pleasingly crisp, usually taking about 10 minutes. Make sure to turn them once or twice for even cooking. Once done, remove the skillet from heat.
4. Here comes the cheesy magic: Remove half of the potato nuggets from the skillet. Spread out the remaining nuggets in a single layer, then sprinkle half of the Cheddar cheese over them. Place the removed nuggets back on top, creating a second layer, and cover with the remaining cheese.
5. Transfer the skillet to your preheated oven. Bake it until the nuggets are warmed through and the cheese melts into a golden brown blanket of deliciousness, which should take about 10 minutes.
6. While the tater tots are baking, crumble the cooked bacon into bite-sized pieces. Once you remove the skillet from the oven, immediately top your cheesy tater tots with the crumbled bacon, a dollop of sour cream, and a scattering of green onions for that fresh, crunchy finish.

Serving Suggestions:

- These Cheesy Bacon Tater Tots are perfect as a standalone snack, a hearty side dish, or a fun appetizer for gatherings.
- Serve them alongside a fresh salad or a light soup to balance the richness of the dish.
- For an extra kick, consider serving them with a spicy dipping sauce or a drizzle of hot sauce.

Cooking Tips and Techniques:

- **Quality of Ingredients:** Opt for thick-cut bacon for a richer flavor and a better texture. Similarly, choose a good quality, sharp Cheddar cheese for more depth in taste.
- **Skillet Matters:** Using a cast-iron skillet not only ensures even cooking but also adds a unique depth of flavor to the dish.
- **Cheese Variations:** Feel free to experiment with different types of cheese like mozzarella for stretchiness or a smoked gouda for a deeper flavor.
- **Healthier Option:** For a lighter version, try baking the tater tots in the oven instead of frying them in bacon grease. You can also use turkey bacon and low-fat cheese as substitutes.

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Enjoy this indulgent Cheesy Bacon Tater Tots recipe, a dish that brings together all the comforting flavors of crispy potatoes, savory bacon, and melted cheese. Topped with cool sour cream and fresh green onions, it's a crowd-pleaser that's sure to delight at any gathering or as a special treat for your family.

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