



Cheesy Tater Tot Meatloaf Casserole: The Ultimate Comfort Food

Get ready to indulge in the ultimate comfort food experience with this Cheesy Tater Tot Meatloaf Casserole! This hearty dish combines all the classic flavors of meatloaf with the crispy goodness of tater tots and the irresistible cheesiness of melted cheese. It's the perfect meal to warm you up on a chilly evening or to satisfy your cravings for a delicious and comforting dinner.

Ingredients:

- 1 cup ketchup
- 1 cup Sweet Baby Ray's Hickory & Brown Sugar barbecue sauce
- 2 lbs lean ground beef

- 30 Ritz crackers, crushed
- 2 oz Lipton onion soup mix
- 2 large eggs
- 24 oz frozen tater tots
- 2 cups shredded mozzarella and cheddar cheese blend
- 1/4 cup real bacon bits



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Directions:

Preheat and Prepare Sauce:

1. Preheat your oven to 350°F. In a small mixing bowl, combine the ketchup and Sweet Baby Ray's barbecue sauce. Stir well to

combine, creating a flavorful sauce, and set it aside for later use.

Prepare Meatloaf Mixture:

2. In a large mixing bowl, combine the ground beef, crushed Ritz crackers, Lipton onion soup mix, eggs, and 1/2 cup of the prepared ketchup and barbecue sauce mixture. Using your hands, mix the ingredients thoroughly until well combined and evenly distributed.

Assemble in Baking Dish:

3. Press the meatloaf mixture into a greased 9 x 13-inch baking dish, ensuring an even layer across the bottom. Spread the remaining ketchup and barbecue sauce mixture over the top of the meatloaf layer, adding an extra punch of flavor.

Add Tater Tots and Cheese:

4. Arrange the frozen tater tots in a single layer on top of the sauce, covering the entire surface of the casserole. Sprinkle the shredded mozzarella and cheddar cheese blend evenly over the tater tots, followed by the real bacon bits for an added savory touch.

See also [Razzy Blue Smoothie](#)

Bake:

5. Cover the baking dish with aluminum foil and bake in the preheated oven for 35 minutes. After 35 minutes, remove the foil and continue baking for an additional 40 minutes or until the ground beef is thoroughly cooked and the tater tots are golden and crispy.



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Rest and Serve:

- Once cooked, remove the casserole from the oven and let it rest for a few minutes before slicing. This allows the flavors to meld together and ensures easier serving. Serve the Cheesy Tater Tot Meatloaf Casserole hot, and watch it disappear in no time!

Notes:

- Customization:** Feel free to customize the recipe by adding your favorite seasonings or vegetables to the meatloaf mixture for added flavor and nutrition.
- Storage:** Leftovers can be stored in an airtight container in the

refrigerator for up to 3 days. Simply reheat in the oven or microwave before serving for a quick and satisfying meal.

Adding Flavorful Layers:

Creating the perfect meatloaf base is essential for a flavorful casserole. The combination of ground beef, crushed Ritz crackers, Lipton onion soup mix, and eggs forms a rich and savory foundation. These ingredients not only add depth of flavor but also contribute to the moist and tender texture of the meatloaf.

Enhancing with Sauce:

The tangy and sweet blend of ketchup and Sweet Baby Ray's barbecue sauce adds a burst of flavor to both the meatloaf and the overall casserole. This sauce not only infuses the meat with deliciousness but also provides a sticky glaze that caramelizes beautifully as it bakes, resulting in a mouthwatering exterior.

See also Shredded Beef Sliders Recipe for Game Day

Cheesy Topping:

The addition of shredded mozzarella and cheddar cheese takes this casserole to the next level of indulgence. As the cheese melts over the crispy tater tots, it creates a gooey and irresistible layer of cheesy goodness that adds richness and creaminess to every bite. The real bacon bits sprinkled on top provide a smoky and savory accent that perfectly complements the other flavors.

Perfectly Baked:

Baking the casserole covered with aluminum foil ensures that the meatloaf cooks evenly and retains moisture. Removing the foil during

the last stage of baking allows the tater tots to become golden and crispy while the cheese melts into a luscious blanket of gooey goodness. This dual baking method results in a perfectly cooked and visually appealing casserole that's as delicious as it is comforting.

Serving and Enjoying:

Once the casserole is baked to golden perfection, allow it to rest for a few minutes before slicing. This brief resting period allows the flavors to settle and ensures easier serving. Garnish with fresh parsley for a pop of color and freshness before serving. Pair this Cheesy Tater Tot Meatloaf Casserole with your favorite sides, such as steamed vegetables or a crisp salad, for a complete and satisfying meal that's sure to please the whole family.