



# Chicken Alfredo Tater Tot Casserole



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## Introduction

Chicken Alfredo Tater Tot Casserole combines the creamy richness of Alfredo sauce with the savory goodness of chicken, all topped with crispy tater tots. This comforting dish is perfect for family dinners or gatherings, offering a delightful twist on classic flavors that everyone will love.

## Detailed Ingredients with measures

- 1 pound of cooked chicken, shredded
- 1 (10-ounce) can of cream of chicken soup
- 1 cup of Alfredo sauce
- 1 cup of shredded mozzarella cheese
- 1/2 cup of grated parmesan cheese
- 1 teaspoon of garlic powder
- 1/2 teaspoon of Italian seasoning
- 1 bag (32 ounces) of frozen tater tots
- Salt and pepper to taste

## Prep Time

20 minutes

## Cook Time, Total Time, Yield

Cook Time: 45 minutes

Total Time: 1 hour 5 minutes



Yield: 6 servings



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## Detailed Directions and Instructions

### **Preheat the Oven**

Preheat your oven to 400°F (200°C).

### **Prepare the Chicken**

In a large skillet, heat some oil over medium heat. Add diced chicken breasts and cook until they are no longer pink in the center.

### **Add Seasoning**

Season the cooked chicken with garlic powder, salt, and pepper to taste. Stir well to ensure the chicken is evenly coated with the spices.

### **Combine with Alfredo Sauce**

In the skillet, add the Alfredo sauce and stir to combine with the chicken thoroughly. Let it simmer for a few minutes to heat through.

### **Prepare the Tater Tots**

In a large bowl, open the package of frozen tater tots and set aside.

### **Layer the Casserole**

In a greased 9×13 inch baking dish, spread half of the tater tots evenly on the bottom. Pour the chicken and Alfredo mixture over the tater tots, then layer the remaining tater tots on top.

See also [Jalapeno Hot Sauce](#)

**Add Cheese Topping**

Sprinkle shredded cheese over the top layer of tater tots, spreading it evenly.

**Bake in the Oven**

Place the baking dish in the preheated oven and bake for 30-35 minutes, or until the cheese is melted and bubbly, and the tater tots are crispy.

**Let it Cool**

Once baked, remove the casserole from the oven and let it cool for about 5-10 minutes before serving.

## Notes

**Serving Suggestions**

This casserole can be served on its own or with a side salad for a complete meal.

**Storage Instructions**

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.

**Variation Options**

Feel free to add vegetables such as broccoli or spinach for added nutrition and flavor.





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## Cook techniques

### Layering Ingredients

Layer the tater tots, chicken, and Alfredo sauce for even cooking and flavor distribution.

### Baking

Use the oven to cook the casserole, allowing the top to become crispy while the inside stays creamy.

### Mixing

Thoroughly combine the chicken and Alfredo sauce before layering them with the tater tots.

### Broiling

Broil the casserole at the end to achieve a golden-brown top for added texture.

### Prepping Ahead

Prepare the casserole in advance and refrigerate until ready to bake for convenience.

## FAQ

### Can I use a different type of pasta sauce?

Yes, you can substitute Alfredo sauce with a different creamy sauce or make your own.



**Can I add vegetables to the casserole?**

Certainly! You can incorporate vegetables like broccoli or spinach for added nutrition.

**How long should I bake the casserole?**

Bake the casserole for about 30-35 minutes at 350°F, or until heated through.

See also Ritz Chicken Casserole

**Can I freeze leftovers?**

Yes, leftovers can be frozen; just be sure to store them in an airtight container.

**What can I serve with this casserole?**

You can serve it with a side salad or garlic bread for a complete meal.



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## Conclusion

This Chicken Alfredo Tater Tot Casserole is a delightful comfort food that combines the creamy richness of Alfredo sauce with crispy tater tots and tender chicken. It's perfect for a cozy family dinner or a gathering with friends. The easy preparation and hearty flavors make it a dish everyone will enjoy.

## More recipes suggestions and combination

### **Buffalo Chicken Tater Tot Casserole**

Spice things up by adding buffalo sauce to the chicken mixture, creating a flavorful twist on the classic casserole.

### **Vegetarian Tater Tot Casserole**

Substitute the chicken with sautéed vegetables like bell peppers, zucchini, and mushrooms for a delicious vegetarian option.

### **Cheesy Broccoli Tater Tot Casserole**

Incorporate steamed broccoli into the casserole for added nutrition and a pop of color.

### **BBQ Chicken Tater Tot Casserole**

Swap the Alfredo sauce for your favorite BBQ sauce and add cooked chicken for a smoky, tangy flavor profile.

### **Italian Sausage and Tater Tot Casserole**

Use Italian sausage instead of chicken and mix in marinara sauce for a



hearty Italian-style dish.

### **Breakfast Tater Tot Casserole**

Layer in scrambled eggs, cheese, and cooked bacon or sausage for a breakfast-inspired variation.



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