



# Chicken Bacon Ranch Tater Tot Casserole Recipe

## A Cozy Kitchen Memory

I first made this casserole for my grandson Leo. He had all his friends over after a big soccer game. Their faces were pink from running so much. I wanted to make something warm and filling for them.

When I pulled it from the oven, the whole room smelled like bacon and cheese. One of the boys said it was the best thing he had ever eaten. I still smile thinking about that hungry crowd. It is a meal that brings people together.

## Why This Dish Matters

This casserole is more than just food. It is a big, warm hug on a plate. It uses simple things you might already have in your fridge. That is why this matters. It turns simple ingredients into something special.

It is also a lifesaver on a busy weeknight. You just mix, top, and bake. You do not have to be a fancy cook to make it. What is your favorite easy meal to make when you are short on time?

## Let's Build Some Flavor

The magic starts in a big bowl. You mix the sour cream and soup with the ranch seasoning. Doesn't that smell amazing? It is creamy and tangy all at once.

Then you stir in the chicken, cheese, and bacon. This makes a rich and hearty base. The frozen tater tots go on top. They get so crispy in the oven. \*Fun fact\*: Tater Tots were invented to use up leftover potato pieces from making french fries. Isn't that clever?

## A Little Tip From My Kitchen

Do not skip the last step with the extra cheese and bacon. I learned this from my own grandma. She always said the top is the first thing people see. A little extra love there makes the whole dish feel cared for.

That final sprinkle of chives adds a fresh little pop. It makes all the rich flavors even better. This is why the little details matter. They show you care. Do you have a special little touch you add to your meals?

## Your Turn in the Kitchen

This recipe is wonderful because you can make it your own. You could use leftover turkey from a holiday. Or try a different kind of cheese you love. It is a very forgiving recipe.

That is the best part of cooking. You get to create something that makes your family happy. What is one ingredient you would love to try adding to this casserole? I would love to hear your ideas.

## Ingredients:

Ingredient	Amount	Notes
Sour cream	1 cup (230 g)	
Cream of chicken soup	1 can (10.5 ounces)	
Dry ranch seasoning	3 tablespoons	
Kosher salt	½ teaspoon	
Black pepper	¼ teaspoon	
Rotisserie chicken	4 cups (560 g)	shredded and chopped
Mild cheddar cheese	2 cups (226 g)	shredded, divided
Thick-cut bacon	8 slices	cooked and crumbled, divided
Frozen tater tots	1 package (32 ounces)	
Chives		chopped, for garnish
Ranch dressing		for garnish (optional)



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# My Cozy Chicken Bacon Ranch Tater Tot Casserole

Oh, this recipe brings back such happy memories. My grandson Leo invented it on a rainy Saturday. He just tossed all his favorite things into one pan. The result was pure magic. Doesn't that smell amazing? It's the easiest, coziest dinner you'll ever make. Everyone will be asking for seconds, I promise you that.

See also [Slow Cooker Salsa Verde Chicken with Bell Peppers](#)

Let's get our hands busy. First, you'll want to preheat your oven to 375°F. I still laugh at how often I forget this step. Then, grab a big bowl. In it, stir the sour cream and cream of chicken soup together. Add that wonderful dry ranch seasoning, a little salt, and pepper. Stir until it's all smooth and friendly.

**Step 1:** Grab your shredded rotisserie chicken. It makes life so simple. Toss it into that creamy mixture. Now, add one cup of the cheddar cheese. Don't forget half of your lovely crumbled bacon. Give it all a good stir until everyone in the bowl is well acquainted.

**Step 2:** Pour this happy mixture into your skillet. Spread it out evenly with a spoon. You want a nice, smooth bed for our next step. This is where the fun really begins.

**Step 3:** Now for the tater tots! Place them in a single layer over the chicken. You can make a fun pattern if you like. (A hard-learned tip: You might not need the whole bag. Just use enough to cover the top nicely.) Press them down just a tiny bit.

**Step 4:** Slide the skillet into your preheated oven. Bake it for about 30 to 35 minutes. You'll know it's ready when the filling is bubbly. The tater tots will be golden and crisp. It's a beautiful sight.

**Step 5:** Take the skillet out, but be careful, it's hot! Sprinkle the rest of your cheese on top. Pop it back in the oven for five more minutes. You just want that cheese to get all melty and wonderful.

**Step 6:** The final touch! Take your casserole out of the oven. Top it with the remaining bacon and some fresh chopped chives. It looks so pretty this way. I like to add a little extra ranch dressing for dipping. **Do you have a favorite “everything but the kitchen sink” meal? Share below!**

**Cook Time:** 35-45 minutes

**Total Time:** 50-55 minutes

**Yield:** 6 servings

**Category:** Dinner, Casserole

## Three Fun Twists to Try Sometime

This recipe is like a good friend. It's always happy to try something new. Here are a few ideas if you're feeling creative. They are all so delicious in their own way.

See also [Simple Buffalo Chicken Dip Party Appetizer](#)

**Veggie Lover's Dream:** Swap the chicken for a bag of frozen mixed vegetables. Peas and carrots work wonderfully. It's so colorful and tasty.

**Spicy Kick:** Add a chopped jalapeño to the creamy mix. Use a spicy cheese blend on top. It will warm you right up from the inside.

**Pizza Party:** Use marinara sauce instead of ranch seasoning. Top with pepperoni and mozzarella cheese. It's like a deep-dish pizza with a fun, crispy top.

**Which one would you try first? Comment below!**

## My Favorite Ways to Serve It

This casserole is a whole meal by itself. But I love making a little feast. A simple side salad with a tangy vinaigrette is perfect. The crisp greens balance the rich casserole so well. Some steamed green beans also work beautifully.

For drinks, I have two favorites. A cold glass of apple cider is just right for the kids. For the grown-ups, a crisp lager or pale ale is lovely. It cuts through the richness of the cheese and bacon.

**Which would you choose tonight?**



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# Keeping Your Casserole Cozy for Later

Let's talk about storing this delicious casserole. Cool it completely first. Then cover the skillet tightly with foil. It will be happy in your fridge for three days. You can also freeze it for up to three months. Just wrap it well in foil and pop it in the freezer.

Reheating is simple. For the fridge version, warm it in a 350°F oven. Bake it until it is hot and bubbly. This keeps the tots crispy. I once microwaved a slice. The tots got soft and sad. The oven is always better.

This matters because a good meal should last. It saves you time on a busy night. You can make a double batch and eat well twice. **Have you ever tried storing it this way? Share below!**

# Simple Fixes for a Perfect Casserole

Sometimes our cooking needs a little help. Your tater tots might not be crispy. Make sure your oven is fully preheated. I remember when my niece's oven was too cool. Her tots were pale and soft.

The filling might not be bubbling. Your baking dish could be the issue. A dark metal skillet gets hotter than a glass dish. This matters because the right heat makes everything taste better. Your casserole will have the perfect texture.

The cheese on top might brown too fast. Just place a loose piece of foil over it. This stops the cheese from burning. This simple trick builds your cooking confidence. You are in control. **Which of these problems have you run into before?**

## Your Casserole Questions, Answered

**Q: Can I make this gluten-free?** A: Yes! Use a gluten-free cream of chicken soup and check your ranch seasoning.

See also Easy Cashew Chicken Stir-Fry with Crunchy Nuts

**Q: Can I make it ahead?** A: Absolutely. Assemble it, cover it, and keep it in the fridge. Bake it when you are ready.

**Q: What if I don't have rotisserie chicken?** A: You can use any cooked, shredded chicken. Leftover baked chicken works perfectly.

**Q: Can I make a smaller portion?** A: You can. Just cut all the ingredients in half. Use a smaller baking dish.

**Q: Is the ranch dressing necessary?** A: No, it is just for extra flavor. The dish is plenty tasty without it. **Which tip will you try first?**

## From My Kitchen to Yours

I hope you love this cozy casserole as much as I do. It always makes my kitchen smell wonderful. It is a simple meal that brings everyone to the table. That is the best part of cooking.

I would love to see your creation. Your family's happy faces are the real reward. Fun fact: My grandson calls this "cowboy food" because it is so hearty. **Have you tried this recipe? Tag us on Pinterest!** I love seeing your kitchen adventures.

Happy cooking! —Elowen Thorn.

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Author: Elowen Thorn



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Difficulty: **Beginner**

Prep time: **15 minutes**



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Cook time: **45 minutes**

Rest time:



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Total time: **1 hour**



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Servings: **6 servings**



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Calories: **792 kcal**

**Best Season: Summer**

## **Description**

Chicken Bacon Ranch Tater Tot Casserole is a comforting and hearty

meal, combining creamy chicken, crispy bacon, and golden tater tots.

## Ingredients

- 1 cup (230 g) sour cream
- 1 can (10.5 ounces) cream of chicken soup
- 3 tablespoons dry ranch seasoning
- $\frac{1}{2}$  teaspoon kosher salt
- $\frac{1}{4}$  teaspoon black pepper
- 4 cups (560 g) rotisserie chicken, shredded and chopped
- 2 cups (226 g) mild cheddar cheese, shredded, divided
- 8 slices thick-cut bacon, cooked and crumbled, divided
- 1 package (32 ounces) frozen tater tots
- chives, chopped, for garnish
- ranch dressing, for garnish (optional)

## Instructions

1. Preheat the oven to 375°F.
2. In a large bowl, stir together the sour cream, cream of chicken soup, ranch seasoning, salt, and pepper until smooth.
3. Add the shredded chicken, 1 cup of cheddar cheese, and  $\frac{1}{2}$  cup of crumbled bacon. Stir until fully combined.
4. Spread the chicken mixture evenly into the bottom of a 12-inch oven-safe skillet.
5. Arrange the frozen tater tots in a single, even layer over the chicken mixture. (You may not need the entire bag; I used about  $\frac{3}{4}$  of the package.)
6. Bake for 30–35 minutes, or until the filling is bubbling and the tater tots are golden brown and crispy.
7. Sprinkle the remaining 1 cup of cheddar cheese over the top and

return the skillet to the oven. Bake for an additional 5-10 minutes, or until the cheese is melted.

8. Remove from the oven and top with the remaining crumbled bacon and chopped chives.
9. Serve warm, with ranch dressing if desired.

## Notes

For a crispier top, you can broil for the last 2-3 minutes. Store leftovers in an airtight container in the refrigerator for up to 3 days.

Keywords:Chicken, Bacon, Ranch, Tater Tots, Casserole, Dinner