



# Tater Tot Hotdish



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## Introduction

Tater Tot Hotdish is a comforting and hearty dish that brings nostalgia to many who grew up enjoying classic casseroles. This easy-to-make recipe combines ground beef, cream of mushroom soup, and crispy tater tots, making it a perfect weeknight dinner option that the whole family will love. You can prepare this dish quickly, and it's a fantastic way to incorporate delicious flavors in a single pan.

## Detailed Ingredients with measures

Ground beef - 1 pound

Onion - 1 small, diced

Garlic - 2 cloves, minced

Cream of mushroom soup - 1 can (10.5 ounces)

Frozen mixed vegetables - 1 cup

Cheddar cheese - 1 cup, shredded

Tater tots - 1 bag (32 ounces)

Salt - to taste

Pepper - to taste

Cooking oil - for sautéing

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time: 45 minutes

Total Time: 1 hour

Yield: 6 servings



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# Detailed Directions and Instructions

## Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C).

## Step 2: Cook the Ground Beef

In a large skillet, cook the ground beef over medium heat until browned. Drain any excess grease.

## Step 3: Add Vegetables and Seasoning

Stir in the diced onions, frozen mixed vegetables, and garlic powder into the skillet with the cooked beef. Sprinkle with salt and pepper to taste. Cook for an additional 5 minutes until the vegetables are heated through.

## Step 4: Combine with Soup

Remove the skillet from heat and mix in the cream of mushroom soup until fully incorporated.

## Step 5: Prepare the Casserole Dish

Transfer the beef and vegetable mixture into a greased 9×13 inch casserole dish.

See also [Disco Fries](#)

## Step 6: Add Tater Tots

Evenly arrange a layer of frozen tater tots on top of the beef mixture in the casserole dish.

### Step 7: Bake

Place the casserole dish in the preheated oven and bake for 45 minutes or until the tater tots are golden brown and crispy.

### Step 8: Serve

Once cooked, remove the dish from the oven and let it cool for a few minutes before serving.

## Notes

### Note 1: Optional Toppings

You can sprinkle shredded cheese on top of the tater tots during the last 10 minutes of baking for extra flavor.

### Note 2: Ingredient Variations

Feel free to substitute ground beef with turkey or a meat alternative for a different flavor profile.

### Note 3: Storage

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in the oven or microwave before serving.

### Note 4: Serving Suggestions

This hotdish pairs well with a simple green salad or bread for a complete meal.



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# Cook techniques

## Layering Ingredients

When preparing the hotdish, start by layering the ingredients in a suitable baking dish. This technique ensures even cooking and distribution of flavors.

## Pre-cooking Vegetables

Sauté vegetables before adding them to the casserole. This step enhances their flavor and ensures they are tender by the time the dish is fully cooked.

## Browning Meat

Brown the ground beef in a skillet before adding it to the hotdish. This adds depth of flavor and improves the overall taste of the dish.

## Casserole Baking

Bake the hotdish in a preheated oven for the best results. This technique allows for even heat distribution, resulting in a nicely cooked dish with a crispy topping.

See also Baklava Cheesecake

## Using Frozen Tater Tots

Frozen tater tots can be conveniently used as a topping. They will cook to a golden crisp on top while the layers beneath heat through.

## FAQ

**Can I use fresh vegetables instead of frozen?**

Yes, fresh vegetables can be used, but they may require a bit more cooking time to become tender.

**What can I substitute for ground beef?**

Ground turkey or plant-based alternatives can be used as substitutes for ground beef to meet different dietary preferences.

**Is it possible to prepare this dish ahead of time?**

Yes, you can prepare the hotdish ahead of time and refrigerate it. Just add extra baking time if baked straight from the fridge.

**Can I freeze leftovers?**

Leftovers can be frozen and reheated later, although the texture of the tater tots may change.

**What other toppings can be used instead of tater tots?**

You can use mashed potatoes, cheese, or crushed crackers as alternative toppings for a different flavor and texture.



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## Conclusion

The Tater Tot Hotdish is a delicious and comforting dish that brings together the satisfying flavors of seasoned ground beef, cream of mushroom soup, and crispy tater tots. It's an easy-to-make recipe perfect for weeknight dinners or family gatherings, sure to please both kids and adults alike. With its hearty ingredients and savory taste, it's a dish that embodies the essence of comfort food.

## More recipes suggestions and combination

### **Cheesy Broccoli and Rice Casserole**

Mix cooked rice with steamed broccoli, cheese, and a creamy sauce for a hearty vegetarian side dish.

### **Taco Tater Tot Casserole**

Layer ground beef seasoned with taco spices, beans, cheese, and tater tots for a fun twist on taco night.

See also Christmas Marshmallow Fluff Salad

### **Chicken and Tater Tot Bake**

Combine shredded chicken, mixed vegetables, and cream of chicken soup topped with tater tots for a creamy delight.

### **Vegetarian Tater Tot Hotdish**

Use a medley of sautéed vegetables and a plant-based protein in place of meat for a tasty vegetarian alternative.

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

Incorporate shredded buffalo chicken, ranch dressing, and cheese with crispy tater tots for a spicy kick.

### **Breakfast Tater Tot Skillet**

Fry tater tots with eggs, bacon, and cheese for a delicious breakfast option that's easy to share.

### **Classic Shepherd's Pie with Tater Tots**

Top seasoned ground meat and vegetable mixture with tater tots instead of mashed potatoes for a unique twist.



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