Treasure Barrel

Cheesy Potato Burritos With Crispy Tater Tots

Cheesy potato burritos smothered in melted cheese and finished with crunchy tater tots for a comforting,

20 min	30 min	50 min	4	Easy	American
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 3 large russet potatoes, peeled and diced
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] 4 large flour tortillas
- [ ] 2 cups frozen tater tots
- [ ] 2 tbsp butter
- [ ] 1 tsp lime juice
- [ ] 2 green onions, thinly sliced

Seasoning

- [ ] 1/2 tsp smoked paprika
- [ ] 1/2 tsp garlic powder
- [ ] Salt and pepper to taste

Instructions

1. Boil the diced potatoes in salted water until tender, about 10 minutes; drain and return to pot.
2. Mash potatoes with butter, cheese, lime juice, smoked paprika, garlic powder, and a pinch of salt and pepper until smooth.
3. Warm each tortilla in a dry pan for 15 seconds per side, then place a generous spoonful of mashed potatoes in the center.
4. Roll the tortilla tightly, place seam-side down on a baking sheet, and repeat with remaining tortillas.
5. Scatter the frozen tater tots over the tops of the rolled burritos, ensuring a single layer.
6. Bake in a preheated 425°F (220°C) oven for 18-20 minutes, until tots are golden and crisp.
7. Garnish with sliced green onions and serve hot.

Nutrition per serving

420 kcal	12 g	45 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- The tots can be swapped for homemade hash browns for a fresher taste.
- If you prefer a spicier kick, add a pinch of cayenne to the potato mash.
- For a richer flavor, drizzle a little sour cream over the top before serving.