

Treasure Barrel

Simple Tater Tot Casserole – Delicious Comfort Dish

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb ground turkey or beef, browned
- [ ] 1 medium onion, diced
- [ ] 2 cloves garlic, minced
- [ ] 1 cup low-sodium chicken broth
- [ ] 1 cup shredded cheddar cheese
- [ ] 1 cup shredded mozzarella cheese
- [ ] 2 cups frozen tater tots
- [ ] ½ cup sour cream
- [ ] 1 tsp smoked paprika
- [ ] Salt and pepper to taste

Instructions

1. Preheat the oven to 400°F (200°C). Lightly grease a 9-x-13-inch baking dish.
2. In a skillet over medium heat, brown the ground turkey, breaking it apart; season with salt, pepper, and smoked paprika.
3. Add onion and garlic; sauté until translucent, then pour in the broth and let simmer for 3-4 minutes.
4. Stir in sour cream until the mixture is smooth; spread this sauce evenly in the prepared dish.
5. Layer the frozen tater tots over the sauce, spreading them in a single, even layer.
6. Sprinkle the cheddar and mozzarella cheeses over the tots.
7. Cover with foil and bake for 20 minutes, then remove foil and bake an additional 10 minutes until the tops are golden and crisp.
8. Let the casserole rest for 5 minutes before serving; garnish with a sprinkle of fresh parsley if desired.

Nutrition per serving

420 kcal	28 g	30 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crispness, place the baking dish on the middle rack and avoid opening the oven too often.
- If you like a richer sauce, add a splash of heavy cream to the broth mixture before baking.
- Feel free to double the recipe for a larger gathering; just increase baking time by 5-7 minutes.