





Easy Tater Tot Casserole Recipes



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Letter from	the	Editor
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Dear Casserole Cookers,

Casseroles don't get much better than when you make them with tater tots. In this awesome eCookbook, you will find some of the greatest tater tot casseroles out there. These wonderful casseroles are perfect for a weeknight dinner and feeding a large crowd of people. They freeze and refrigerate well so you can make these a day or two before you need them, and they will still taste amazing. Just because you are in a hurry or know you will be busy later in the week, doesn't mean you have to take a night off from dinner. These easy tater tot casserole recipes are here to help.

Among the casseroles that are included in this eCookbook, there are fan favorites such as "Doggie Tot Casserole" (pg.8), which features hot dogs as its main ingredient. Kids are sure to be huge fans of this casserole recipe. Another great tater tot dish that's included is the ever-popular "Cowboy Tater Tot Casserole" (pg. 9). This casserole takes the spirit of the Wild West and embodies it in ground beef, cheese, and tots. Make the "Crunchy Tater Tot Casserole" (pg. 16) to feed your inner cheese-lover; this one is sure to be hubby's favorite, too.

Make any of these delicious tater tot casseroles and never leave the table hungry.

For more great casserole recipes, be sure to visit <u>AllFreeCasseroleRecipes.com</u>. While you're there, <u>subscribe to our free newsletter</u>, <u>The Casserole Connection</u>, to get free recipes delivered to your inbox every week.

Happy Casserole Cooking!

Sincerely,

Emily Racette, Editor, AllFreeCasseroleRecipes

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LAYERED TATER TOT CASSEROLE

BY: EMILY RACETTE FOR ALLFREECASSEROLERECIPES

Layered Tater Tot Casserole is a very easy dinner that's perfect for weeknights. There are two layers of tots - one on the bottom and one on top. There are a lot of veggies, too, though kids probably won't even notice because they'll be distracted by the tater tots. This tater tot casserole is an excellent dinner on a weeknight.



Ingredients:

1 (30-ounce) bag tater tots

1 pound ground beef

1/2 cup milk

1 1/2 cups frozen mixed vegetables

2 cups shredded Cheddar cheese, divided

- 1. Preheat oven to 400 degrees F.
- 2. Brown meat. Drain the grease.
- 3. Turn heat down to medium and add milk. Stir in frozen vegetables (you do not have to thaw them) and cook for a few minutes.
- 4. Layer a 9 x 13 casserole dish with half of the tater tots. This should be one even layer. Pour the ground beef mixture on top. Add one cup of cheese, making an even layer. Make another tater tot layer. Sprinkle with remaining cheese.
- 5. Cover with foil and bake for 30 minutes. Then, bake uncovered for 15 minutes.



BEEF AND TATER TOT CASSEROLE

BY: ROSIE WILLIS FOR ALLFREECASSEROLERECIPES

Beef and Tater Tot Casserole is a classic weeknight casserole. It takes about 30 minutes to make, so you'll be able to get dinner on the table fast. This cheesy ground beef casserole is sure to be a hit at your house. Try it today and then add it to your monthly meal rotation.



Ingredients:

- 4 cups tater tots
- 1 pound ground beef
- 1/4 cup chopped green onion
- 1/2 cup milk
- 1 (14-ounce) can condensed cream of broccoli soup
- 1 cup sour cream
- 1 cup Cheddar cheese
- 1 teaspoon garlic salt
- 1/2 teaspoon ground black pepper

- 1. Preheat oven to 350 degrees F.
- 2. Place ground beef into pan, and turn the heat to medium high. Add the yellow and green onions. Cook everything until the meat is completely browned, and be sure to drain any fat out of the pan.
- 3. In a bowl, mix the sour cream and cream of broccoli soup together. Add this mixture into the pan along with the meat and onions. Pour the milk into the pan, and stir in. Cook for 5 minutes, then remove from the heat.
- 4. Place 2 cups of tater tots at the bottom of an 8×8 inch baking dish, and pour half of the meat sauce over the tots. Sprinkle 1/2 cup of the cheese over the sauce. Repeat the layer of tater tots, then the remainder of meat sauce, then sprinkle 1/2 cup of cheese on top of the casserole.
- 5. Bake the casserole uncovered for 20 minutes. Let sit for 5 minutes before serving.



DOGGIE TOT CASSEROLE

BY: KRISTIN FROM DIZZY, BUSY, & HUNGRY

Most kids go nuts for hot dogs and tater tots. They make an easy and delicious dinner. You will be so distracted by the tater tots and hot dogs that you may not even notice them (and neither will your kids).



Ingredients:

- 1 package of hotdogs, cut into bite-sized chunks
- 1 (22-ounce) can Bush's Smokehouse Tradition Grillin' Beans
- 1 and ½ cups cauliflower
- 2 handfuls fresh spinach
- 1 cup shredded Cheddar cheese
- 32 ounce bag tater tots

- 1. Preheat oven to 375 degrees.
- 2. Steam cauliflower in the microwave until very soft, then mash with a fork or use a food processor.
- 3. In a medium bowl, combine the cauliflower, baked beans, and hotdog pieces.
- 4. Spray a 9×9 inch baking dish with cooking spray, then spread the cauliflower/baked bean/hotdog mixture in the dish.
- 5. Evenly distribute the spinach over the hotdog mixture.
- 6. Sprinkle the cheese over the spinach.
- 7. Place the tater tots on the top, to form a sort of crust.
- 8. Bake for about 45 minutes, until hot and bubbly.



COWBOY TATER TOT CASSEROLE

BY: LISA FROM THE CUTTING EDGE OF ORDINARY

It's fall, so get out your casserole dishes. For an excellent ground beef casserole, try this Cowboy Tater Tot Casserole. It's got everything you love tater tots, ground beef, corn, and cheese. It may not be the prettiest meal you ever make, but don't let that stop you. You'd miss out on a wonderful, filling dinner fit for the whole family.



Ingredients:

- 1 1/2 pounds ground beef
- 1 medium onion, chopped
- 3 cloves garlic, chopped
- 1 can (15.25 ounces) whole kernel corn, drained
- 1 can condensed cream of mushroom soup
- 2 cups cheddar cheese, shredded
- 4 tablespoons sour cream
- 1 bag (30 ounces) frozen tater tots (I used Ore-Ida Crispy Crowns)

- 1. Preheat oven to 350 degrees F.
- 2. Before I got ready to make this casserole, I let the Crispy Crowns sit on the counter to defrost for an hour or so. The original recipe used still frozen tater tots, but I felt they wouldn't cook as well if they were still frozen solid.
- 3. In a large skillet cook the onion until tender and translucent. Add the chopped garlic and cook for 1 minute more. Add the beef and cook over medium heat until no longer pink. Drain the mixture and place into a large bowl and set aside.
- 4. In a small bowl combine the soup, milk and sour cream. Whisk until smooth. Add to hamburger mixture and stir to combine. Add corn and 1 cup of cheddar cheese. Gently mix to combine.
- 5. Grease a 9x13 inch baking dish. Layer half of the Crispy Crowns on the bottom, pour the hamburger mixture over the top and then layer with the other half of the Crispy Crowns. Sprinkle with remaining 1/2 cup cheese and bake for 25 30 minutes, or until golden brown and crunchy.



BUDGET FRIENDLY TATER TOT CASSEROLE

BY: AMANDA FROM MOMMY OF TWO LITTLE MONKEYS

Cooking on a budget doesn't have to be difficult. This casserole is made with just five ingredients. The can of mushroom soup is what gives this dish a great creamy flavor. Top it all off with some cheese, and you have a dish that is hard to resist.



Filling Ingredients:

- 1 Bag of Tater Tots
- 1 Can of Cream of Mushroom Soup
- 1 Bag of Frozen Peas
- 1 Bag of Ground Beef or Turkey
- 1 Bag of Shredded Cheddar Cheese

- 1. Preheat oven to 350 degrees F.
- 2. Grease a 9X13 baking dish with Pam. Line the bottom of your baking dish with the uncooked ground beef or turkey.
- 3. Layer your bag of tater tots on top of the bottom layer. Then take your can of Cream of Mushroom soup and evenly spread it over the tater tots.
- 4. Spread your bag of frozen peas over the top of your tater tots and Cream of Mushroom soup. Finally, spread your shredded cheese over the top of your layers.
- 5. Cook for 20 minutes.
- 6. Take out of the oven, mix everything up and throw it back in the oven for 20-25 minutes. (Until meat is cooked)

TWISTED TATER TOT CASSEROLE

BY: JUDY FROM THE MIDNIGHT BAKER

You've never had a tater tot casserole like this before. Created using a unique technique, this amazing casserole is sure to become a new family favorite. Add French-fried onions and tater tots to the cheese and ground beef, and you've got one awesome meal.



Ingredients:

1 pound very lean ground beef (at least 85% lean)

1 can cream of mushroom soup (low-fat preferred, but not necessary)

2 cups shredded sharp cheddar cheese

1/4 cup diced red bell pepper

1/4 cup diced green bell pepper

6 strips cooked bacon, crumbled

1/2 cup French fried onions

2 cups potato "crowns" or regular tater tots

- 1. Preheat oven to 350 degrees F.
- 2. Press ground beef into an 11 x 7-inch deep baking dish. Spread the potato crowns evenly on top of the ground beef. Pour the soup over the potato crowns. Sprinkle the diced bell peppers, bacon and French fried onions on top of the soup. Distribute one cup of the cheese on top.
- 3. Bake for 20 minutes. Remove from oven and stir the casserole, breaking meat into chunks. Add the rest of the cheese and cook for an additional 20-30 minutes.



5 INGREDIENT TATER TOT CASSEROLE

BY: AMANDA FROM THE COERS FAMILY

This delicious and comforting ground beef casserole is perfect for busy weeknights. Simply layer the browned ground beef in a casserole dish with frozen tater tots, shredded cheese, and canned cream of mushroom soup. The casserole is then covered with foil and baked. This tater tot recipe is great because it can be easily doubled to feed a crowd or large family.



Ingredients:

- 1 pound ground beef
- 1 (32-ounce) package frozen tater tots
- 2 (10-ounce) cans cream of mushroom soup (diluted with 1 can full of milk)
- 2 cups shredded Velveeta cheese

Salt and Pepper to taste

- 1. Preheat oven to 400 degrees F.
- 2. Brown ground beef with salt and pepper according to your family's taste preferences. Drain the grease. It's comfort food, but you don't need all that extra fat.
- 3. In a large casserole dish (a 9×13 if you're making a regular batch), layer about 1/2 of the frozen tater tots.
- 4. Spoon 1/2 of the ground beef over the tater tots.
- 5. Top with 1 cup shredded Velveeta. I prefer to buy Velveeta Shreds and save myself a little trouble.
- 6. In a large bowl whisk together cream of mushroom soup and milk. Pour 1/2 over the casserole.
- 7. Repeat steps with remaining ingredients. Add tater tots, top with ground beef but deviate slightly from the order and pour remaining soup, and THEN top with remaining cheese. This lets the cheese brown on top later.
- 8. Cover with foil and bake for 30-40 minutes, until bubbly. Remove cover and bake for an additional 10-15 minutes to brown on top.



CHILI CHEESE TATER TOT CASSEROLE

BY: JAMIE FROM LOVE BAKES GOOD CAKES

Food has the power to comfort you like nothing else can. It combines tater tots with ground beef, which is a winning combination right there. But, this recipe goes even further by adding chili cheese into the mix. This cheesy casserole is simple and amazing.



Ingredients:

1 bag (32-ounce) tater tots
1½ pounds lean ground beef
Salt and pepper, to taste
1 medium onion, chopped
A few shakes of Worcestershire sauce
2 tablespoons chili powder

2 teaspoon cumin
8 ounces tomato sauce
8-ounce can of water (use the empty tomato sauce can)
2 cups (8-ounces) Cheddar cheese, shredded Sour cream (optional)
Green onions, sliced (optional)

- 1. Preheat oven to 400°F.
- 2. Arrange the tater tots in the bottom of a 9x13-in. baking dish. Bake for 20 minutes.
- 3. Meanwhile, in a large skillet, cook and crumble the beef with the salt, pepper and onion until the beef is no longer pink. Drain if necessary. Return the mixture to the skillet. Add the Worcestershire sauce, chili powder, cumin, tomato sauce and water to the skillet. Bring to a boil and then reduce heat to medium-low heat, stirring occasionally, until it reaches your desired consistency. (I like ours the consistency of Sloppy Joe's, but make yours how you like it).
- 4. Top the baked tater tots with the chili. Sprinkle with the cheese. Return to the oven and bake an additional 10-15 minutes or until the cheese is melted and the casserole is heated through. To serve, top individual portions with sour cream and green onions, if desired.

MEATLOAF TATER TOT CASSEROLE

BY: STEPHANIE FROM COPYKAT RECIPES

This ground beef casserole recipe is perfect for when you want to revisit a beloved childhood meal. You can't beat this quick, cheap, and delicious casserole. Meatloaf Tater Tot Casserole is a great dish to share with both family and friends. This classic dish makes for a crowd-pleasing comfort food.



Ingredients:

1 cup Tomato Juice

3/4 cup Oatmeal

1 beaten Egg

1/4 teaspoon Onion Salt

1 teaspoon Salt

1/2 teaspoon Pepper

2 pounds Hamburger

1 can Campbell's Cheddar Cheese Soup

Tater Tots

- 1. Preheat the oven to 350 degrees F.
- 2. Combine first six ingredients and mix well, add hamburger.
- 3. Put in a 9" by 13" baking pan, top with tater tots and Cheddar Cheese Soup.
- 4. Bake for 1 hour.

TACO TATER TOT BAKE RECIPE

BY: BOBBY FROM BLOGCHEF

Tater tots make any dish more fun, especially a Mexican casserole recipe. Taco Tater Tot Bake Recipe adds tater tots to traditional Mexican ingredients - taco-flavored ground beef, black beans, green chilies, and enchilada sauce. The result is a colorful, flavorful, main dish casserole that will put a smile on the faces of both children and adults.



Ingredients:

- 1 pound ground beef
- 1 small onion, diced
- 1 garlic clove, minced
- 1 small can black olives, sliced
- 1 cup cherry tomatoes, sliced in half
- 1 (1-ounce) package taco seasoning mix
- 1 (16-ounce) bag frozen corn

- 1 (4-ounce) can green chilies, diced and drained
- 1 (12-ounce) can black beans, drained and rinsed
- 1 (16-ounce) bag shredded Mexican cheese blend
- 1 (16-ounce) package frozen tater tots
- 1 (10.5-ounce fluid ounce) can enchilada sauce

- 1. Preheat the oven to 375 degrees. Spray a 9×13 inch baking dish with cooking spray. Heat a skillet to medium high heat. Add ground beef, garlic, and onion and cook while breaking the meat apart with a spoon or spatula until the ground beef is completely browned. Drain off any excess fat. Add taco seasoning mix, green chilies, frozen corn, and black beans to the ground beef. Cook until heated through.
- 2. In a large bowl combine ground beef mixture, ³/₄ of the Mexican cheese blend, and all of the tater tots. Stir well to combine.
- 3. Pour about 1/3 of the enchilada sauce into the bottom of the prepared baking dish. Add the tater tot mixture to the baking dish and lightly pat the mixture down into a solid, even layer. Pour the remaining enchilada sauce over the tater tots.
- 4. Place into the oven and bake at 375 degrees for 40 minutes. During the last few minutes of baking, top the casserole with the remaining Mexican cheese blend and the sliced black olives. Return to the oven and bake until the cheese is melted and bubbly.



CRUNCHY TATER TOT CASSEROLE

BY: MARYBETH FROM DUNKIN COOKING THE SEMI-HOMEMADE WAY

Looking for a side dish that both adults and children will love? Well, look no further. This Crunchy Tater Tot Casserole is one of the best casseroles with cheese there is. Perfect for holiday gatherings and potlucks, this casserole is a one-of-a-kind, and it's super easy to make.



Ingredients:

- 2 pounds frozen hash browns
- 1 can cream of chicken soup
- 8 ounces sour cream
- 2 cups grated cheddar cheese
- 2 cups frozen corn kernels
- 4 ounces diced green chilies
- 2 cups crushed yellow corn chips
- 1/2 cup melted butter
- Salt and pepper

- 1. Preheat oven to 350 degrees F.
- 2. Mix all of the above ingredients except the melted butter and chips. Place into a buttered 13x9 or individual ramekins.
- 3. Mix the crushed chips with the butter and top your tater casserole.
- 4. Bake for 1 hour.

RETRO TATER TOT CASSEROLE

BY: COURTNEY FROM NEIGHBOR FOOD

Retro Tater Tot Casserole is one dinner reminiscent of the good ol' days. It's also easy to make and doesn't require much hands-on time. If you've had a busy day or have a busy night ahead of you, this tater tot casserole will make things easier for you.



Ingredients:

- 2 pounds ground beef
- 1 onion, chopped
- 1 teaspoon Kosher salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon garlic powder
- 1 can cream of chicken or mushroom soup
- 1 cup sour cream
- 1 cup milk
- 2 cans low sodium green beans (or 16-ounce package frozen green beans)
- 2 cups shredded cheddar cheese (I used a mixture of mild and sharp)
- 1 large bag tater tots

- 5. In a large skillet brown beef and onions until no pink remains, about 10 minutes. Drain the fat. Season with salt, pepper, and garlic powder. Place meat mixture in the bottom of a 9×13 in pan.
- 6. In a mixing bowl, whisk together cream soup, sour cream, and milk. Pour over hamburger.
- 7. Scatter green beans over top of the soup mixture.
- 8. Scatter shredded cheese over green beans.
- 9. Refrigerate or freeze until ready to bake. Allow frozen casserole to thaw in the fridge overnight before baking. When ready to bake, preheat oven to 350 degrees. Arrange tater tots on top of the cheese. Bake until mixture is bubbly and the tots are golden brown, about 45 minutes to an hour if coming from the fridge.



THANK YOU

THE FOLLOWING BLOGGERS MADE THIS ECOOKBOOK POSSIBLE:



<u>Judy Hannemann from The Midnight Baker</u>



Jamie from Love Bakes Good Cakes



Lisa from The Cutting Edge of Ordinary





Stephanie from CopyKat Recipes



Bobby from BlogChef



Courtney from Neighbor Food



Amanda Coers from The Coers Family



Easy, healthy, family-friendly food for busy folks



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Kristin from Dizzy, Busy, and Hungry!			
Rosie Willis for AllFreeCasseroleRecipe	<u>s</u>		
Amanda from Mommy of Two Little Mor	nkeys		

Marybeth from Dunkin Cooking the Semi-Homemade Way



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