

Recipe:

TATER TOT CASSEROLE

Date:

Total Yield	Diet Type
10 - 12 Servings	<input checked="" type="checkbox"/> GENERAL <input type="checkbox"/> GLUTEN-FREE <input type="checkbox"/> VEGAN <input type="checkbox"/> KETO <input type="checkbox"/> OTHER -

Ingredients

Ground beef - 2 lbs.
Onion, medium - diced
Oregano dried - 2 Tsp.
Thyme dried - 2 Tsp.
Paprika - 1 Tbsp.
Pepper - 2 Tsp.
Garlic powder - 1 Tbsp.
Frozen mixed vegetables -
1 bag (12 oz.)
Cream of Mushroom soup -
1 big can (22 oz.)
Salt & Pepper - to taste
Frozen tater tots - 3-4 cups
Shredded cheese - 1 cup

Preparations & Cooking

1. Brown the ground beef. Add the onions and saute until transparent.
2. Add the herbs and seasoning - oregano, thyme, paprika, pepper, and garlic powder.
3. Strain off excess grease from the beef using a colander. Set aside.
4. Preheat the oven to 375F. Place the frozen tater tots on a baking sheet. Bake for 20-30 minutes or until golden brown. Set aside.
5. When the tater tots are done, turn the oven down to 350F.
6. In a big mixing bowl, combine the beef mixture, frozen mixed vegetables, and cream soup.
7. Stir until well combined. Adjust the taste by adding salt and pepper if needed. Transfer the casserole mixture to a baking dish, and top with tater tots and shredded cheese.
8. Bake for 10-12 minutes.

Total Cost:

Prep Time:

Cook Time:

15 minutes

45 minutes