



Tater Tot Hotdish



Ingredients:

- 1 lb. Ground Beef
- 1 small yellow onion, diced
- 2 cloves Garlic, minced
- 1 cup bell peppers, diced - any color
- 2 teaspoons Ketchup
- 3 teaspoons Yellow Mustard
- 1 Tablespoon tomato paste
- 2 Tablespoons Flour
- 1 cup frozen corn
- 1 cup French style green beans or peas
- 2 ½ cups Cheddar Cheese, separated
- 32 oz. Tater Tots, frozen

Ingredients, Gravy:

- 2 cups Beef Broth
- 1 chicken bouillon
- 1 teaspoon Soy Sauce
- 1 teaspoon onion powder
- ½ teaspoon garlic powder

Method:

1. Preheat oven to 375 degrees.
2. Combine the gravy ingredients and set aside.
3. Cook the ground beef with the onions over medium-high heat until browned and cooked through. Add minced garlic and bell peppers. Cook for 1-2 minutes. Drain grease well.
4. Season lightly with salt/pepper, ketchup, yellow mustard, and tomato paste. Stir to combine.
5. Sprinkle flour over the meat mixture and stir to combine. Cook for 2 minutes, until you can no longer smell flour.
6. Add the beef broth mixture in small splashes and use a silicone spatula to "clean" the bottom of the pot, as this will add more flavor to the sauce. Do not add the liquid too quickly in order to keep the base nice and thick.
7. Bring to a boil, and then reduce to a simmer. Let it thicken/reduce for 5 minutes. Remove from heat.



Optional: Spread cream of mushroom soup over the top of the beef if preferred.

8. If your skillet is not oven safe, transfer to a lightly greased 9" x 13" casserole dish. Top with corn, then with 2 cups of the cheese.
9. Top with an even layer of frozen tater tots.
10. Bake for 40 minutes. Remove from oven and add additional ½-cup cheese. Bake 5 more minutes.
11. Optional: Garnish with chives and crispy bacon or bacon bits prior to serving.

Notes

- Do not bake this any higher than 375°, otherwise the base gets too hot/bubbly and the tater tots sink down into it.
- To control the sodium: Use low sodium broth and soy sauce. The bouillon can be omitted as well, but it does add a nice depth of flavor.
- Bell Peppers are not traditionally included in tater tot casserole but they add a nice flavor and texture to the recipe. Feel free to omit if preferred.
- Canned or frozen green beans or mixed vegetables can also be used instead of corn.
- A variety of cheeses work well in this recipe. Feel free to experiment. Monterey Jack would be an excellent choice as well as some Parmesan or Mozzarella.