



Tater Tot Breakfast Bowl with Sausage Gravy



Ingredients for the Tater Tot Bowl:

- 4 cups frozen Tater Tots
- 4 large eggs
- ½ cup shredded cheddar cheese
- 2 TBLs chopped green onions (optional)

Ingredients for the Gravy:

- ½ pound breakfast sausage
- 2 TBLs all-purpose flour
- 1 ½ cups whole milk
- ¼ tsp salt
- ¼ tsp black pepper

Method:

1. Preheat your oven according to the package instructions and bake the Tater Tots until crispy and golden brown, usually about 20-25 minutes. Set aside.
2. In a skillet over medium heat, cook the breakfast sausage, breaking it apart with a spatula until browned and cooked through.
Sprinkle the flour over the cooked sausage and stir well to combine, cooking for 1-2 minutes to eliminate the raw flour taste.
Gradually pour in the milk, stirring constantly, and cook until the gravy thickens, about 5 minutes. Season with salt and pepper. Remove from heat and keep warm.
3. While the gravy is cooking, scramble the eggs in a non-stick pan over medium heat until fully cooked.
4. Divide the crispy Tater Tots among serving bowls.
Top each bowl with scrambled eggs, sausage gravy, and a sprinkle of shredded cheddar cheese.
5. Garnish with chopped green onions, if desired.