

Cheesy Tater Tot Casserole - A Crispy, Creamy, Family-Favorite Classic

Why This Tater Tot Casserole Works



OVEN
375°F

TIME
4 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 lb ground beef or ground turkey
- 1 small onion, chopped
- 1 garlic clove, minced
- 1 tsp olive oil
- 1 can (10.5 oz) cream of mushroom soup
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{2}$ tsp black pepper
- $\frac{1}{2}$ tsp paprika
- 2 cups shredded cheddar cheese, divided
- 1 bag (32 oz) frozen tater tots
- Chopped green onions, for garnish (optional)

DIRECTIONS

- 1.** Preheat and Prep: I preheat the oven to 375°F (190°C) and lightly grease a 9x13-inch baking dish with oil or non-stick spray.
- 2.** Cook the Base: In a skillet over medium heat, I warm the olive oil, then sauté the onion until soft and translucent-about 4 minutes.
- 3.** I add the minced garlic and cook for another minute before adding the ground beef or turkey. I break it up as it browns, cooking until no longer pink. Then I drain any excess grease.
- 4.** Add Creaminess and Flavor: With the skillet off the heat, I stir in the cream of mushroom soup, sour cream, black pepper, and paprika. It turns into a creamy, savory base that's perfectly seasoned.
- 5.** Layer It Up: I spoon the meat mixture evenly into the baking dish, then sprinkle 1 cup of shredded cheddar on top.
- 6.** Next, I arrange the frozen tater tots in a single layer across the entire surface. There's something extra satisfying about lining them up neatly-though honestly, they'll taste great no matter how you do it.
- 7.** Bake and Finish: I bake the casserole uncovered for 35 minutes, then remove it and sprinkle the remaining cup of cheese over the hot tots.
- 8.** It goes back into the oven for another 10 minutes, until the cheese is melted and bubbly and the tots are golden and crisp.
- 9.** Garnish and Serve: Once out of the oven, I let the casserole rest for 5 minutes, then top with chopped green onions for a fresh pop of flavor and color.

10. Slice and serve hot-and get ready for seconds.

SWAPS & NOTES

-savory, cheesy, and filling-this Cheesy Tater Tot Casserole is my weeknight hero.

With a creamy beef (or turkey) base, a golden crown of crispy tater tots, and gooey melted cheddar in every layer, this dish is a nostalgic favorite that's as satisfying as it is simple to make.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cheesy-tater-tot-casserole-a-crispy-creamy-family-favorite-classic/>

Whether you're feeding picky eaters, meal-prepping for the week, or just craving something warm and hearty, this casserole gets the job done-with rave reviews to match.

Why This Tater Tot Casserole Works This is classic comfort food with just the right twist.