

Cheesy Tater Tot Hotdish with Ground Beef and Veggies

If you grew up anywhere near the Midwest, you know that a



OVEN
375°F

TIME
40 min

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INGREDIENTS

- 1 lb ground beef
- $\frac{1}{2}$ cup chopped onion
- 1 (10.5 oz) can cream of mushroom soup
- $\frac{1}{2}$ cup milk
- Salt and pepper, to taste
- 2 cups frozen mixed vegetables (peas, carrots, corn)
- 1 bag (32 oz) frozen tater tots
- 1 to $1\frac{1}{2}$ cups shredded cheddar cheese

DIRECTIONS

1. Preheat oven to 375°F (190°C).
2. In a skillet over medium heat, cook ground beef and onion until browned. Drain excess grease.
3. Stir in cream of mushroom soup, milk, salt, pepper, and mixed vegetables. Simmer for a few minutes to heat through.
4. Pour the beef and veggie mixture into a greased 9x13-inch baking dish.
5. Arrange frozen tater tots in an even layer on top.
6. Bake uncovered for 35-40 minutes, until the tots are golden and crispy.
7. Sprinkle cheddar cheese over the top and return to the oven for another 5-10 minutes, until melted and bubbly.
8. Let cool slightly and serve hot!

SWAPS & NOTES

Soup Swap: Use cream of chicken or cream of celery for a different base flavor.

Vegetables: Feel free to add green beans or chopped bell peppers.

Cheese Choices: Monterey Jack, Colby, or a spicy pepper jack also melt beautifully.

Flavor Boost: Add garlic powder, onion powder, or smoked paprika to the beef mixture. ???

TIPS FOR SUCCESS

Don't thaw the tater tots -they crisp better straight from the freezer.

Arrange the tots tightly and evenly for full crispy coverage.

Let it rest for 5-10 minutes before serving to help it set and make slicing easier.

Assemble and refrigerate, then bake when ready to serve. ?

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

Original recipe: <https://chefmaniac.com/cheesy-tater-tot-hotdish-with-ground-beef-and-veggies/>