

## Loaded Cheesy Bacon Tater Tot Bake: The Ultimate Comfort Food Casserole

Looking for a dish that's guaranteed to please a crowd? This



**OVEN**  
**375°F**

**TIME**  
**35-40 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 (32 oz) bag frozen tater tots
- 1 1/2 cups shredded cheddar cheese
- 1 cup cooked and crumbled bacon (about 8 slices)
- 1 cup sour cream
- 1/2 cup cream cheese, softened
- 1/4 cup milk
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon paprika
- 2 tablespoons chopped green onions (for garnish)

#### Instructions:

**Preheat the Oven:** Preheat your oven to 375°F (190°C) and grease a 9x13-inch baking dish.

**Prepare the Creamy Mixture:** In a mixing bowl, combine sour cream, cream cheese, milk, garlic powder, onion powder, and paprika. Mix until smooth and well combined.

**Assemble the Casserole:** Spread half of the tater tots in the bottom of the prepared baking dish.

Pour half of the creamy mixture over the tots and sprinkle with half of the shredded cheddar and bacon.

Repeat with the remaining tater tots, creamy mixture, cheddar cheese, and bacon.

**Bake the Casserole:** Bake in the preheated oven for 35-40 minutes, or until the cheese is melted, bubbly, and golden.

**Garnish and Serve:** Remove from the oven and garnish with chopped green onions. Serve hot as a main dish or side.

**Nutritional Information (per serving):**

Servings: 8

Calories: 410 kcal

Protein: 12g

Carbohydrates: 25g

Fat: 30g

Fiber: 2g

Sugar: 2g

**Tips for Perfect Tater Tot Bake:**

**Extra Crispy Tots:** Bake the tater tots on a baking sheet for 10 minutes before assembling the casserole for added crunch.

**Add Veggies:** Mix in diced bell peppers, jalapeños, or sautéed mushrooms for extra flavor and texture.

**Make It Spicy:** Sprinkle with red pepper flakes or drizzle with hot sauce for a spicy kick.

**Prep Ahead:** Assemble the casserole in advance, cover, and refrigerate until ready to bake.

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19. **This :** Loaded Cheesy Bacon Tater Tot Bake is the perfect blend of indulgent flavors and easy preparation. It's a dish that everyone will love, whether it's for dinner, a potluck, or a casual get-together. Try it today and explore more delicious recipes on FBRecipes!

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

Original recipe: <https://chefmaniac.com/loaded-cheesy-bacon-tater-tot-bake-the-ultimate-comfort-food-casserole/>