

These BBQ Tater Tot Nachos Are the Ultimate Party Food Hack

When classic nachos meet the bold spirit of the wild west, you get



OVEN
425°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 bag frozen tater tots
- 1 cup shredded cheddar cheese
- ¾ cup cooked and shredded chicken
- ... cup diced red onion
- ... cup diced green bell pepper
- ... cup diced tomatoes
- ... cup cooked and crumbled bacon
- ... cup BBQ sauce
- ... cup sour cream
- ... cup chopped fresh cilantro

Ingredient Notes & Swaps:

Tater Tots: Bake them super crispy to hold up to all the toppings.

Chicken: Use rotisserie, grilled, or leftover pulled chicken.

BBQ Sauce: Sweet, smoky, or spicy-it all works.

Cheese: Cheddar is classic, but try pepper jack for heat.

Step-by-Step Instructions:

Bake the TotsPreheat the oven to 425°F. Line a baking sheet with parchment paper and spread tater tots in a single layer. Bake according to package instructions until golden and crispy.

Melt the CheeseRemove the tots from the oven and sprinkle with shredded cheddar. Return to the oven for about 5 minutes until the cheese is melted and bubbly.

Prep the ToppingsIn a bowl, mix shredded chicken, diced onion, bell pepper, and tomatoes.

Layer the FlavorSpoon the chicken-veggie mixture over the cheesy tater tots. Drizzle BBQ sauce over the top and sprinkle with crumbled bacon.

Add Finishing TouchesDollop with sour cream and sprinkle with chopped fresh cilantro.

Serve HotBring it to the table immediately-these nachos are best served sizzling!

Tips for Success:

Bake tots on convection or air crisp mode if you have it-extra crunch!

Warm your toppings: Heat the chicken and veggies slightly so they don't cool down the melted cheese.

Double up for a party: Use a sheet pan and make two layers for feeding a crowd.

Serving Suggestions & Pairings:

Crockpot Nacho Dip for a double dose of snack satisfaction

Beer Cheese Dip for a gooey contrast

Dorito Casserole to make it a full-on cowboy comfort spread

Sheet Pan Quesadillas for a variety platter

Chicken Enchiladas for a full dinner pairing

Storage & Leftovers:

Fridge: Store leftovers in an airtight container for up to 2 days.

Reheat: Best in an oven or air fryer at 375°F to bring back the crunch.

DIRECTIONS

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2. **Melt the : Cheese**Remove the tots from the oven and sprinkle with shredded cheddar. Return to the oven for about 5 minutes until the cheese is melted and bubbly.
3. **Prep the : Toppings**In a bowl, mix shredded chicken, diced onion, bell pepper, and tomatoes.
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5. **Add : Finishing Touches**Dollop with sour cream and sprinkle with chopped fresh cilantro.
6. **Serve : Hot**Bring it to the table immediately-these nachos are best served sizzling!
7. **Tips for Success:** Bake tots on convection or air crisp mode if you have it-extra crunch!
8. **Warm your toppings:** Heat the chicken and veggies slightly so they don't cool down the melted cheese.
9. **Double up for a party:** Use a sheet pan and make two layers for feeding a crowd.
10. **Serving Suggestions & Pairings:** These BBQ totchos pair perfectly with:
11. **Crockpot : Nacho Dip** for a double dose of snack satisfaction
12. **Beer : Cheese Dip** for a gooey contrast
13. **Dorito : Casserole** to make it a full-on cowboy comfort spread
14. **Sheet : Pan Quesadillas** for a variety platter

15. Chicken : Enchiladas for a full dinner pairing
16. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 2 days.
17. Reheat: Best in an oven or air fryer at 375°F to bring back the crunch.
18. Freezing not recommended: Toppings get soggy and cheese loses its melt appeal.
19. More Recipes You'll Love: For more cheesy, crowd-friendly hits, check out:
20. Dorito : Casserole - crunchy, creamy, bold
21. Crockpot : Nacho Dip - melty, meaty, and addictive
22. Beer : Cheese Dip - perfect with pretzels or veggies
23. Sheet : Pan Quesadillas - easy and cheesy
24. Chicken : Enchiladas - comforting and full of flavor
25. Final Thoughts: These Loaded Cowboy BBQ Tater Tot Nachos are your answer to boring snacks and underwhelming appetizers. They're crispy, cheesy, sweet, smoky, and just spicy enough to keep things interesting. Whether you're cooking for a crew or just want to make Tuesday night taste like a backyard BBQ, this dish brings the fun and flavor.

SWAPS & NOTES

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/these-bbq-tater-tot-nachos-are-the-ultimate-party-food-hack/>