

## This Cheeseburger Tater Tot Casserole Is Loaded, Crispy, and Totally Satisfying

If you love burgers, bacon, and cheese-and who doesn't-this



**OVEN**  
**375°F**

**TIME**  
**3 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb ground beef
- 1 small onion, diced
- 1 clove garlic, minced
- 1 tsp salt
- $\frac{1}{8}$  tsp black pepper
- $\frac{1}{8}$  tsp onion powder
- $\frac{1}{8}$  tsp garlic powder
- $\frac{1}{4}$  cup ketchup
- $\frac{1}{4}$  cup mustard
- $\frac{1}{4}$  cup mayonnaise
- 2 cups shredded cheddar cheese
- 1 cup cooked and crumbled bacon
- 1 lb frozen tater tots

#### Ingredient Notes & Swaps:

**Ground Beef:** Swap for ground turkey or plant-based meat to suit your needs.

**Cheddar Cheese:** Use sharp cheddar for maximum flavor, or mix in pepper jack for a kick.

**Tater Tots:** Bake until golden for best texture-don't skip the final broil!

**Condiments:** The ketchup, mustard, and mayo combo gives it that authentic cheeseburger tang.

#### Step-by-Step Instructions:

**Preheat & Prep**Preheat oven to 375°F. Lightly grease a 9x13" baking dish.

**Cook the Beef**In a large skillet over medium heat, cook ground beef until browned. Add diced onion and

garlic, and cook until softened. Drain any excess grease.

**Season & Sauce** Stir in salt, pepper, onion powder, garlic powder, ketchup, mustard, and mayonnaise. Mix well and simmer for 2-3 minutes.

**Layer the Casserole** Spread beef mixture evenly into the baking dish. Sprinkle half of the shredded cheese over the top, then layer half of the crumbled bacon.

**Add the Tots** Arrange tater tots in a single layer over the casserole.

**Bake** Bake for 25 minutes until the tater tots are crispy and golden.

**Top with Cheese & Bacon** Remove from oven, sprinkle with remaining cheese and bacon. Return to oven and bake for 10 more minutes, until cheese is melted and bubbly.

**Serve Hot** Let cool slightly before serving. Garnish with fresh herbs or diced pickles for a burger-style finish.

**Tips for Success:**

Crisp those tots: Don't overcrowd or they won't brown-use convection if you have it.

**Customize your mix-ins:** Add diced pickles, chopped tomatoes, or jalapeños to the beef mixture for even more burger flavor.

**Make it ahead:** Assemble the casserole up to 24 hours in advance and bake when ready.

**Serving Suggestions & Pairings:**

Beer Cheese Dip - dip those tots in extra cheese

Crockpot Nacho Dip - for the ultimate party pairing

Sheet Pan Quesadillas - add variety to your game-day menu

## DIRECTIONS

1. **Preheat & : Prep** Preheat oven to 375°F. Lightly grease a 9x13" baking dish.
2. **Cook the : Beef** In a large skillet over medium heat, cook ground beef until browned. Add diced onion and garlic, and cook until softened. Drain any excess grease.
3. **Season & : Sauce** Stir in salt, pepper, onion powder, garlic powder, ketchup, mustard, and mayonnaise. Mix well and simmer for 2-3 minutes.
4. **Layer the : Casserole** Spread beef mixture evenly into the baking dish. Sprinkle half of the shredded cheese over the top, then layer half of the crumbled bacon.
5. **Add the : Tots** Arrange tater tots in a single layer over the casserole.
6. **Bake:** Bake for 25 minutes until the tater tots are crispy and golden.
7. **Top with : Cheese & Bacon** Remove from oven, sprinkle with remaining cheese and bacon. Return to oven and bake for 10 more minutes, until cheese is melted and bubbly.
8. **Serve : Hot** Let cool slightly before serving. Garnish with fresh herbs or diced pickles for a burger-style finish.
9. **Tips for Success:** Crisp those tots: Don't overcrowd or they won't brown-use convection if you have it.
10. **Customize your mix-ins:** Add diced pickles, chopped tomatoes, or jalapeños to the beef mixture for even more burger flavor.
11. **Make it ahead:** Assemble the casserole up to 24 hours in advance and bake when ready.

12. **Serving Suggestions & Pairings:** This casserole is a meal on its own but plays well with:
13. **Beer :** Cheese Dip - dip those tots in extra cheese
14. **Crockpot :** Nacho Dip - for the ultimate party pairing
15. **Sheet :** Pan Quesadillas - add variety to your game-day menu
16. **Chicken :** Enchiladas - make it a comfort-food buffet
17. **A side salad or roasted veggies** for a fresh contrast
18. **Storage & Leftovers: Fridge:** Store in an airtight container for up to 4 days.
19. **Reheat:** Best in the oven or air fryer to keep the tots crispy.
20. **Freezer-: Friendly:** Freeze fully assembled and unbaked, or freeze leftovers in portions. Bake from frozen, covered with foil for the first 20 minutes.
21. **More Recipes You'll Love:** For more comfort food magic, check out:
22. **Dorito :** Casserole - crunchy, cheesy, and layered
23. **Beer :** Cheese Dip - smooth, sharp, and creamy
24. **Crockpot :** Nacho Dip - cheesy, beefy, and made for dipping
25. **Sheet :** Pan Quesadillas - quick, easy, and customizable

## SWAPS & NOTES

**Why I Love This Recipe** It's simple: it tastes like a bacon cheeseburger with crispy fries, all in one dish .

The beef gets seasoned and simmered with burger-style condiments-ketchup, mustard, and mayo-for that classic tangy richness.

Add a pile of gooey cheese, crumbled bacon, and tater tots that crisp up like golden little nuggets, and it's a casserole you'll crave again and again.

It's every bit as crave-worthy as Dorito Casserole or Crockpot Nacho Dip, and just as easy to throw together.

## TIPS FOR SUCCESS

**Crisp those tots:** Don't overcrowd or they won't brown-use convection if you have it.

**Customize your mix-ins:** Add diced pickles, chopped tomatoes, or jalapeños to the beef mixture for even more burger flavor.

**Make it ahead:** Assemble the casserole up to 24 hours in advance and bake when ready.

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

Original recipe: <https://chefmaniac.com/this-cheeseburger-tater-tot-casserole-is-loaded-crispy-and-totally-satisfying/>