

Cowboy Casserole - Cheesy, Hearty & Loaded with Tater Tots

Cowboy Casserole (The Cheesy, Beefy Tater Tot Classic)



OVEN
375°F

TIME
40 min

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INGREDIENTS

- 1 pound ground beef
- 1 can (10.75 oz) cream of mushroom soup
- $\frac{1}{2}$ cup milk
- $\frac{1}{3}$ cup sour cream
- 1 teaspoon onion powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{2}$ cups frozen corn
- $\frac{1}{2}$ cups shredded cheddar cheese, divided
- $\frac{1}{2}$ cup cooked bacon, chopped
- 28 oz frozen tater tots

DIRECTIONS

- 1. Preheat & Prep:** Preheat oven to 375°F (190°C). Grease a 9x13-inch casserole dish with cooking spray.
- 2. Brown the Beef:** In a large skillet, cook ground beef over medium heat until no longer pink, breaking it into small pieces. Drain excess grease.
- 3. Mix the Filling:** In a large bowl, whisk together cream of mushroom soup, milk, and sour cream until smooth. Stir in onion powder, salt, and pepper. Fold in the cooked beef, corn, $\frac{1}{2}$ cup shredded cheese, and chopped bacon.
- 4. Assemble the Casserole:** Pour the beef mixture into the prepared dish and spread evenly. Sprinkle another $\frac{1}{2}$ cup of shredded cheese on top. Layer the frozen tater tots over the cheese in a single layer.
- 5. Bake Until Golden:** Bake uncovered for 40 minutes, or until bubbly and the tater tots are golden brown. Remove from oven, sprinkle with the remaining $\frac{1}{2}$ cup cheese, and return to the oven for 5 more minutes to melt the cheese.
- 6. Serve It Up:** Let rest for 5 minutes before serving. Sprinkle with extra bacon or parsley if desired.

SWAPS & NOTES

& Swaps Cream of mushroom : Sub with cream of chicken or cheddar cheese soup.

Ground beef : Try ground turkey, sausage, or a plant-based crumble.

Corn : Fresh or canned (drained) works too.

Bacon : Can be omitted, but...why would you?

TIPS FOR SUCCESS

Don't thaw the tots - they'll get soggy.

Use sharp cheddar - adds punchy flavor that holds up to the creaminess.

Add a layer of sliced jalapeños if you like a little kick.

Double it for freezer meals - bake one now, freeze one for later. ?

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

Original recipe: <https://chefmaniac.com/cowboy-casserole-cheesy-hearty-loaded-with-tater-tots/>