

Cheesy Tater Tot Meatloaf Casserole - The Ultimate Comfort Bake

Cheesy Tater Tot Meatloaf Casserole (Comfort Food Meets Genius)



OVEN
350°F

TIME
35 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

- 1 cup ketchup
- 1 cup Sweet Baby Ray's Hickory & Brown Sugar BBQ sauce
- 2 lbs lean ground beef
- 30 Ritz crackers, crushed
- 2 oz Lipton onion soup mix
- 2 large eggs
- 24 oz frozen tater tots
- 2 cups shredded mozzarella & cheddar cheese blend
- ... cup real bacon bits

DIRECTIONS

1. Preheat the Oven: Preheat to 350°F (175°C). Grease a 9x13-inch baking dish.
2. Mix the Sauce: In a small bowl, mix ketchup and BBQ sauce. Set aside.
3. Make the Meatloaf Base: In a large bowl, combine ground beef, crushed crackers, onion soup mix, eggs, and $\frac{1}{2}$ cup of the BBQ-ketchup sauce. Mix with clean hands until well combined.
4. Layer the Casserole: Press meat mixture evenly into the greased baking dish.
5. Spread the remaining sauce over the meatloaf layer.
6. Arrange tater tots on top in a single layer.
7. Sprinkle 1 cup of cheese and all the bacon bits evenly over the tots.
8. Bake Covered: Cover with foil and bake for 35 minutes.
9. Finish Uncovered: Remove foil, add remaining 1 cup cheese, and bake uncovered for another 40 minutes or until beef is fully cooked and the top is bubbly and golden.
10. Rest & Serve: Let it sit for 5-10 minutes before slicing. Serve hot!

SWAPS & NOTES

& Swaps Ground beef : Use 80/20 for a juicy base.
Swap with turkey for a leaner version.

Crackers : Ritz add a buttery flavor-Panko or breadcrumbs work too.

BBQ Sauce : Sweet Baby Ray's adds that smoky-sweet signature flavor.

TIPS FOR SUCCESS

Use a meat thermometer - Internal temp should reach 160°F.

Don't press the meat too tightly - Keeps the texture tender, not dense.

Try different BBQ sauces - For smoky, spicy, or even chipotle variations.

Add jalapeños or red pepper flakes for heat lovers. ?

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

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