

Creamy Chicken Alfredo Tater Tot Casserole - The Ultimate Comfort Bake

If comfort food had a VIP list, this



OVEN
375°F

TIME
40 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

3 cups cooked chicken, shredded or cubed
1 (16 oz) bag frozen tater tots
1 jar (15 oz) Alfredo sauce
¾ cup sour cream
¾ cup shredded mozzarella cheese
¾ cup shredded Parmesan cheese
1 tsp garlic powder
1 tsp onion powder
¾ tsp Italian seasoning
Salt and pepper, to taste
... cup chopped fresh parsley (optional, for garnish)

DIRECTIONS

1. Preheat the Oven: Set your oven to 375°F (190°C) and grease a 9x13-inch baking dish.
2. Mix the Casserole Base: In a large bowl, combine the shredded chicken, Alfredo sauce, sour cream, mozzarella, Parmesan, garlic powder, onion powder, Italian seasoning, salt, and pepper. Stir until smooth and creamy.
3. Assemble: Spread the chicken Alfredo mixture evenly into the prepared baking dish.
4. Top with Tater Tots: Arrange frozen tater tots in a single layer across the top. Press them down lightly for full coverage.
5. Bake: Bake uncovered for 35-40 minutes, until the tater tots are golden and crisp and the casserole is bubbly around the edges.
6. Garnish & Serve: Sprinkle with chopped fresh parsley, if using. Let cool 5-10 minutes before serving for best texture.

SWAPS & NOTES

Chicken : Use rotisserie chicken, leftover grilled chicken, or even turkey.

Alfredo Sauce : Store-bought is convenient, but homemade makes it extra luxe.

Cheese : Sub in Monterey Jack or provolone for different melty textures.

Add a pinch of red pepper flakes to the mix.

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

Original recipe: <https://chefmaniac.com/creamy-chicken-alfredo-tater-tot-casserole-the-ultimate-comfort-bake/>