

## Turkey Bacon Ranch Tater Tot &#8220;Piezilla&#8221;: The Ultimate Tater Tot Pizza

Ingredients to Build Your Piezilla



**OVEN**  
**425°F**

**TIME**  
**10 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

The Crust: 1 (32 oz) bag of frozen tater tots.

The "Sauce": 1/2 cup of your favorite ranch dressing.

The Cheese: 1 1/2 cups of shredded cheddar cheese.

The Toppings: 4 slices of cooked, chopped turkey bacon and 1/4 cup of chopped green onions.

The Drizzle: 1/4 cup of sour cream.

The Seasonings: 1/2 tsp each of garlic powder and onion powder, plus salt and black pepper to taste.

Prep: Non-stick cooking spray.

Swaps and Notes:

The Right Pan: I love making this in a large, oven-safe cast-iron skillet for a round "pie" shape that's easy to slice. However, a standard 9x13-inch baking dish works perfectly for a rectangular version.

Don't Thaw the Tots!: For the crispiest possible crust, use the tater tots straight from the freezer.

Get Creative with Toppings: Turn this into a Buffalo Chicken Piezilla by swapping the ranch for buffalo sauce and the bacon for shredded chicken. Add pickled jalapeños for a spicy kick, or mix in some corn and black beans for a Southwestern flair.

Cheese Choices: Sharp cheddar provides a great flavor, but a Colby Jack blend, a spicy Pepper

Jack, or even a mix of cheddar and mozzarella would all be fantastic.

Bacon: Classic pork bacon, cooked until extra crispy, is an excellent substitute for the turkey bacon.

How to Make the Tater Tot Piezilla:

More Must-Make Party Foods:

These Totchos Are My Favorite Party Food Hack (Tater Tot Nachos!): If you agree that tater tots are the world's best appetizer base, you absolutely must try my Totchos recipe.

My Crockpot Nacho Dip is The Reason I Never Have Leftovers: Another cheesy, savory, and ridiculously easy dish that's perfect for any gathering.

This Beer Cheese Dip is My Favorite Party Starter: Want to take your Piezilla to the next level? Serve it with a side of this incredible dip for crust-dunking.

This Dorito Casserole is My Favorite Weeknight Dinner Shortcut: For another fun and unconventional casserole that uses a creative base.

How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip: More proof that the best foods are cheesy, dippable, and perfect for sharing.

Final Thoughts:

## DIRECTIONS

1. Prep : Time: 10 minutes Cooking Time: 35 minutes Total Time: 45 minutes Kcal: ~520 per slice Servings: 6 slices
2. Step 1: Preheat and Prep the Pan First things first, preheat your oven to a hot 425°F (220°C). Spray your large oven-safe skillet or 9x13-inch baking dish generously with non-stick cooking spray.
3. Step 2: Create and Pre-Bake the Tater Tot Crust This is the most important step for a crispy, non-soggy crust. Arrange the frozen tater tots in a single, tight layer on the bottom of your skillet or dish. Pack them in snugly so there are no gaps. Bake for 20-25 minutes, until the tots are a deep golden brown and look crispy.
4. Step 3: Smash the Base Carefully remove the hot pan from the oven. Now, using the flat bottom of a metal spatula or a measuring cup, gently press down on the hot tater tots to flatten and smash them together. You want to create a single, unified crust. It doesn't have to be perfectly smooth, but it should be connected. Immediately sprinkle the hot crust with the garlic powder, onion powder, salt, and pepper.
5. Step 4: Layer the Toppings Time to build the beast! Spread the ranch dressing evenly over the entire surface of the flattened tater tot crust, leaving a small border around the edge just like a pizza. Top with the shredded cheddar cheese, the chopped turkey bacon, and about half of the chopped green onions.
6. Step 5: The Final Bake Return the dish to the oven and

bake for another 10-12 minutes. You'll know it's ready when all the cheese is completely melted and bubbly and the edges of the crust are an even deeper golden brown.

7. Step 6: Finish and Serve Your Creation Let the Piezilla rest for about 5 minutes before slicing. This helps it set up and makes for cleaner slices. Drizzle the top with sour cream (you can do this in a pattern or just drizzle freely) and garnish with the remaining fresh green onions. Slice it up like a pizza and serve hot!
8. More Must-Make Party Foods: If this Tater Tot Piezilla has you ready to win the party food Olympics, then you need these other recipes in your life!
9. These : Totchos Are My Favorite Party Food Hack (Tater Tot Nachos!): If you agree that tater tots are the world's best appetizer base, you absolutely must try my Totchos recipe.
10. My Crockpot : Nacho Dip is The Reason I Never Have Leftovers: Another cheesy, savory, and ridiculously easy dish that's perfect for any gathering.
11. This : Beer Cheese Dip is My Favorite Party Starter: Want to take your Piezilla to the next level? Serve it with a side of this incredible dip for crust-dunking.
12. This : Dorito Casserole is My Favorite Weeknight Dinner Shortcut: For another fun and unconventional casserole that uses a creative base.
13. How I : Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip: More proof that the best foods are cheesy, dippable, and perfect for sharing.
14. Final Thoughts: The Turkey Bacon Ranch Tater Tot Piezilla is more than just a recipe-it's a declaration that food should be fun. It's a guaranteed hit, a certified crowd-pleaser, and a delicious monster that you'll be excited to make again and again.
15. Unleash the : Piezilla at your next get-together and let me know how it goes in the comments below. I'd love to hear about any fun topping combinations you try! Happy cooking!

## SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/turkey-bacon-ranch-tater-tot-piezilla-the-ultimate-tater-tot-pizza/>

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