

Tater Tot Tamale Bombs with Turkey Bacon: Easy Crowd-Pleasing Bites

Turkey Bacon-Stuffed Tamale Tater Bombs!



OVEN
400°F

TIME
12-15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

to create these fantastic Turkey Bacon-Stuffed Tamale Tater Bombs:

For the Tater Crust: 1 (32 oz) bag frozen tater tots , thawed 1/2 cup shredded Monterey Jack or cheddar cheese Non-stick cooking spray Optional Garnish: Sour cream Extra enchilada sauce Chopped cilantro:

DIRECTIONS

1. Steps to : Make Your Turkey Bacon-Stuffed Tamale Tater Bombs
2. Let's get cooking! These steps are straightforward and designed for success.
3. Preheat : Oven & Prep Muffin Tin:
4. Preheat your oven to 400°F (200°C). Lightly spray a standard muffin tin or mini loaf pan with non-stick cooking spray. This is crucial for easy removal.
5. Make the : Tamale Filling:
6. In a medium-sized bowl, combine the cooked shredded chicken, enchilada sauce, chopped cooked turkey bacon, shredded cheddar cheese, chopped green onions, cumin, garlic powder, salt, and black pepper. Mix everything well until fully combined. Set this flavorful filling aside.
7. Form the : Tater Crusts:
8. Take your thawed tater tots. Place about 4-5 thawed tater tots into each muffin cup. Now, use the bottom of a small cup, a sturdy spoon, or even your fingers to mash and press the tots firmly into the bottom and up the sides of each muffin cup. This creates a solid "crust" for your filling. Bake these tater tot crusts for 12-15 minutes, or until the edges start to turn golden and crisp.
9. Add the : Filling:
10. Carefully remove the muffin tin from the oven. Spoon a generous amount of your prepared tamale filling into each tater tot crust. Don't be shy! Once filled, sprinkle a little extra shredded Monterey Jack or cheddar cheese over the top of each.

11. Final : Bake:
12. Return the muffin tin to the oven and bake for an additional 10-12 minutes. You'll know they're ready when the filling is hot and bubbly, and the cheese on top is melted and gloriously golden.
13. Garnish & : Serve:
14. Let the tater bombs cool in the muffin tin for about 5 minutes before carefully removing them. This cooling time helps them firm up and makes them easier to extract. Serve them warm with your choice of sour cream, a drizzle of extra enchilada sauce, or a sprinkle of fresh chopped cilantro.

SWAPS & NOTES

Chicken Alternatives: If you don't have cooked chicken on hand, you can quickly cook some chicken breasts or thighs and shred them.

Rotisserie chicken is also a fantastic shortcut!

You could even try shredded pork or beef for a different flavor profile.

Bacon: While turkey bacon is called for, feel free to use regular bacon if that's what you prefer or have on hand.

TIPS FOR SUCCESS

Thaw Those Tots: Don't skip thawing the tater tots!

This makes them much easier to press into a cohesive crust.

You can leave them out on the counter for about 30 minutes or microwave them for a minute or two to speed things up.

Press Firmly: When forming the tater tot crusts, really press down.

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

Original recipe: <https://chefmaniac.com/tater-tot-tamale-bombs-with-turkey-bacon-easy-crowd-pleasing-bites/>