

The Crispy, Spicy Snack Bomb I'm Completely Obsessed With

The ingredient list is short and simple, proving you don't need a lot to create big flavor.



TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

6 strips Bacon, crumbled: The salty, crispy backbone of the recipe.

4 cups Frozen Tater Tots: The star of the show! Any standard brand will do.

2 tbsp Sriracha Sauce: This brings the signature heat and tangy garlic flavor.

1 tbsp Olive Oil: Helps to get the tots extra crispy and allows the sriracha to coat them evenly.

Salt and Pepper to taste: To season and enhance all the other flavors.

Swaps and Notes:

Bacon: I highly recommend using a good quality, thick-cut bacon for this. It provides a meatier, more substantial bite that stands up to the other bold flavors. You can cook it in a skillet until crispy, or bake it on a sheet pan for easier cleanup.

Tater Tots: While standard tots are perfect, you can also use mini tater tots or even the flattened "tater tot crowns."

Spice Level: Two tablespoons of sriracha give a nice, noticeable kick. If you're a true spice lover, feel free to add another tablespoon. If you prefer it milder, start with one. You could also swap the sriracha for another favorite hot sauce like gochujang or a buffalo-style sauce.

Extras: Want to make these even more "bombed"? After tossing with the sriracha and bacon, top with a cup of shredded cheddar or pepper jack cheese

before the final bake for a cheesy, gooey version. A sprinkle of chopped green onions or cilantro at the end adds a great, fresh finish.

Step-by-Step Instructions:

Tips for Success:

Don't Crowd the Pan: Make sure your tater tots are in a single layer on the baking sheet. This ensures they cook evenly and get crispy on all sides. Use two pans if you need to.

Get the Tots Extra Crispy: Don't pull the tots from the oven too early on the initial bake. A truly crispy tot is the best foundation for this recipe.

Toss Gently: When you're mixing everything together, toss gently so you don't mash the cooked tater tots into potato mush.

Serve with a Dip: The spicy kick of these tots is perfectly balanced by a cool, creamy dip. Think ranch, blue cheese dressing, or even just a simple sour cream.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For another fun take on tots, you have to try these

[These Totchos Are My Favorite Party Food Hack:](#)

[Tater Tot Nachos for the Win!](#)

Feeding a group? [These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast.](#)

When it comes to dips, [This Crockpot Nacho Dip Is the Reason I Never Have Leftovers.](#)

And if you love cheesy dips, you need to see [How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip.](#)

Final Thoughts:

DIRECTIONS

1. Ready for the easiest, most rewarding snack ever? Let's do it.
2. **Step 1: Preheat and Bake the Tots First,** preheat your oven to 400circF (200circC). Spread the frozen tater tots in a single, even layer on a large baking sheet. Bake them according to the package instructions, usually about 15-20 minutes. The key here is to get them really golden brown and crispy.
3. **Step 2: Prepare the Bacon** While the tots are baking, cook your bacon strips until perfectly crisp. You can do this in a skillet on the stovetop or in the oven. Once cooked, let them cool slightly on a paper towel-lined plate, then crumble them into small, bite-sized pieces.
4. **Step 3: Combine Everything** Once the tater tots are golden and crisp, remove them from the oven. Drizzle them with the olive oil and sriracha sauce, then add the crumbled bacon. Gently toss everything together right on the baking sheet until the tots are evenly coated. Season with a pinch of salt and pepper.
5. **Step 4: The Final Bake** Place the baking sheet back into the oven and bake for an additional 5-7 minutes. This final step is crucial-it toasts the sriracha onto the tots and bacon, making everything extra crispy and allowing the flavors to meld together perfectly.
6. **Step 5: Serve Immediately** Serve these bombs hot, straight from the oven, for the best possible experience.
7. **Tips for Success:** Don't Crowd the Pan: Make sure your tater tots are in a single layer on the baking sheet. This ensures they cook evenly and get crispy on all sides. Use two pans if you need to.

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9. **Toss : Gently:** When you're mixing everything together, toss gently so you don't mash the cooked tater tots into potato mush.
10. **Serve with a : Dip:** The spicy kick of these tots is perfectly balanced by a cool, creamy dip. Think ranch, blue cheese dressing, or even just a simple sour cream.
11. **Serving Suggestions and Pairings:** These Bacon Sriracha Tater Tot Bombs are practically begging to be dipped. A classic ranch or a chunky blue cheese dressing is a fantastic choice to cool down the heat. But if you want to take things to a legendary level, serve them alongside a warm, gooey cheese dip. In fact, [This Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes](#). The combination of the spicy tots and the rich, savory cheese dip is an absolute home run.
12. **Storage and Leftover Tips:** In the unlikely event that you have leftovers, you can store them in an airtight container in the refrigerator for up to 2 days. To reheat and bring back their former glory, spread them on a baking sheet and bake at 400circF for 5-8 minutes, or use an air fryer. Avoid the microwave at all costs, as it will make them soft and soggy.
13. **More Recipes You Will Love:** If you love easy, crowd-pleasing snacks and meals, you've come to the right place. Here are a few more of my favorites that are perfect for sharing:
14. For another fun take on tots, you have to try these [These Totchos Are My Favorite Party Food Hack: Tater Tot Nachos for the Win!](#).
15. Feeding a group? [These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast](#).
16. When it comes to dips, [: This Crockpot Nacho Dip Is the Reason I Never Have Leftovers](#).
17. And if you love cheesy dips, you need to see [: How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip](#).
18. **Final Thoughts:** This recipe is proof that you don't need to be a professional chef to make food that gets people excited. It's simple, it's packed with flavor, and it's just plain fun to eat. Give these Bacon Sriracha Tater Tot Bombs a try for your next get-together or movie night.
19. I promise they'll be a hit! When you make them, drop a comment below and let me know how they turned out. I love hearing from you!

SWAPS & NOTES

: crispy, salty, spicy, and utterly satisfying.

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

Original recipe: <https://chefmaniac.com/the-crispy-spicy-snack-bomb-im-completely-obsessed-with/>