

Cheesy Tater Tot Meatloaf Casserole - The Ultimate Comfort Food

Cheesy Tater Tot Meatloaf Casserole - Ultimate Comfort in One Dish



OVEN
350°F

TIME
35 min

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INGREDIENTS

- 1 cup ketchup
- 1 cup Sweet Baby Ray's Hickory & Brown Sugar barbecue 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 and cheddar cheese blend

1/4 cup real bacon bits

Step-by-Step Instructions:

1 Preheat & Mix the Sauce:

2 Make the Meatloaf:

3 Assemble the Casserole:

4 Add the Toppings:

5 Bake to Perfection:

6 Rest & Serve:

Tips for the Best Casserole:

Crush the crackers finely for even texture in the meatloaf.

Use lean beef to prevent excess grease.

Customize toppings: Try pepper jack cheese, scallions, or a drizzle of ranch post-bake.

Make ahead: Assemble it in the morning and refrigerate until ready to bake.

Pairings & Serving Ideas:

A crisp green salad or coleslaw for balance
Roasted green beans or steamed broccoli
And for a complete comfort feast, pair it with:
Totchos - Tater Tot Nachos

Dorito Casserole

Cheesy Hot Dip

Beer Cheese Dip

Sheet Pan Quesadillas

Storage & Leftovers:

Refrigerate: Store in an airtight container for up to 4 days.

Freeze: Casserole can be frozen before or after baking for up to 2 months. Thaw and reheat in the oven.

Reheat: Warm slices in the oven or microwave until heated through.

More Cheesy Crowd-Pleasers You'll Love:

Totchos - Tater Tot Nachos

DIRECTIONS

1. **Preheat & Mix the Sauce:** Preheat oven to 350°F (175°C). In a bowl, mix together ketchup and barbecue sauce. Set aside.
2. **Make the Meatloaf:** In a large bowl, combine ground beef, crushed Ritz crackers, onion soup mix, eggs, and $\frac{1}{2}$ cup of the BBQ-ketchup sauce. Mix well by hand until fully combined.
3. **Assemble the Casserole:** Press the meatloaf mixture evenly into a greased 9x13-inch baking dish. Spread the remaining sauce on top of the meat layer.
4. **Add the Toppings:** Top with a single layer of frozen tater tots. Sprinkle evenly with shredded cheese and bacon bits.
5. **Bake to Perfection:** Cover with foil and bake for 35 minutes. Remove foil and bake for another 40 minutes or until the beef is cooked through and cheese is bubbling and golden.
6. **Rest & Serve:** Let the casserole sit for a few minutes before slicing. Serve hot and enjoy every cheesy, beefy, crispy bite.
7. **Tips for the Best Casserole:** Crush the crackers finely for even texture in the meatloaf.
8. Use lean beef to prevent excess grease.
9. **Customize toppings:** Try pepper jack cheese, scallions, or a drizzle of ranch post-bake.
10. **Make ahead:** Assemble it in the morning and refrigerate until ready to bake.
11. **Pairings & Serving Ideas:** Serve this with:
12. A crisp green salad or coleslaw for balance
13. Roasted green beans or steamed broccoli

14. And for a complete comfort feast, pair it with:
Totchos - Tater Tot Nachos
15. Dorito : Casserole
16. Cheesy : Hot Dip
17. Beer : Cheese Dip
18. Sheet : Pan Quesadillas
19. Storage & Leftovers: Refrigerate: Store in an airtight container for up to 4 days.
20. Freeze: Casserole can be frozen before or after baking for up to 2 months. Thaw and reheat in the oven.
21. Reheat: Warm slices in the oven or microwave until heated through.
22. More Cheesy Crowd-Pleasers You'll Love: Totchos - Tater Tot Nachos
23. Final Thoughts: This Cheesy Tater Tot Meatloaf Casserole is everything comfort food should be-hearty, flavorful, family-friendly, and ridiculously satisfying. It's perfect for potlucks, parties, or just when you want something baked, cheesy, and totally indulgent.
24. If you try it, snap a pic and tag @chefmaniac-we'd love to see your delicious spin! ???

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

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