

## Bacon Chamoy Pickle Tots Explosion - Your New Favorite Spicy Party Snack

If your tastebuds love bold flavors and crispy textures, you're in for a wild ride. These



**OVEN**  
**375°F**

**TIME**  
**25 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 4 cups frozen tater tots
- 6 strips bacon, cooked and crumbled
- 1 cup pickle slices (any style - dill, spicy, sweet-n-spicy all work)
- 1 cup shredded cheddar cheese
- 2 tbsp chamoy sauce (store-bought or homemade)

### DIRECTIONS

1. Preheat your oven to 375°F (190°C).
2. Bake the tater tots on a large baking sheet according to package instructions, usually around 20-25 minutes until golden and crispy.
3. Top with deliciousness: Once baked, scatter bacon crumbles, pickle slices, and shredded cheese evenly over the tots.
4. Drizzle chamoy sauce over the top - don't be shy!
5. Pop back in the oven for 5 more minutes until cheese is melted and bubbly.
6. Serve hot with extra chamoy or sour cream on the side if desired.

### SWAPS & NOTES

**Cheese Options :** Try pepper jack for a spicy kick or a cheddar-mozzarella blend for extra gooeyness.

**Chamoy Alternatives :** Tajín and lime juice work if you're out of chamoy.

**Pickle Upgrade :** Use pickle chips for maximum crunch or chop up some spicy pickled jalapeños if you love heat.

**Make it Meatless :** Swap bacon with smoky tempeh or a plant-based bacon alternative.

### TIPS FOR SUCCESS

**Space Out the Tots :** Give your tots room to crisp - don't overcrowd the tray.

**Use Parchment Paper :** For easy cleanup and even crisping.

**Chamoy Lasts :** Add chamoy after baking if you want the full punch of flavor unbaked.

**Layer Wisely :** Place pickles under the cheese to keep them from drying out in the oven.

