

Tater Tot Pizza Casserole - The Ultimate Comfort Food Mashup

Tater Tot Pizza Casserole: Crispy, Cheesy, and Pure Comfort



OVEN
375°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 bag (32 oz) frozen tater tots
- 1 lb ground beef or sausage
- 1 small onion, chopped
- 1 cup pizza sauce
- 2 cups shredded mozzarella cheese
- $\frac{1}{2}$ cup shredded cheddar cheese
- ... cup sliced pepperoni (optional)
- ... cup green bell pepper, chopped (optional)
- ... cup black olives, sliced (optional)

Salt and pepper to taste

1 tbsp olive oil

Substitutions & Additions:

Meat: Ground turkey, plant-based meat, or Italian sausage all work.

Toppings: Go wild! Mushrooms, jalapeños, or even pineapple if you're bold.

Sauce: Marinara or spaghetti sauce works if you're out of pizza sauce.

Instructions:

1. Preheat the oven:
2. Cook the meat:
3. Assemble the casserole:
4. Bake:
5. Serve:

Tips for Success:

Use pre-cooked meat to save time.

Bake on the top oven rack for extra crispy tots.

Want it spicier? Add red pepper flakes or chopped jalapeños.

Serving Suggestions:

This Crockpot Nacho Dip - a cheesy appetizer that complements pizza vibes.

Sheet Pan Quesadillas - for another easy crowd-pleaser.

Dorito Casserole - for a crunchy, cheesy meal mash-up.

Storage & Leftovers:

Fridge: Store in an airtight container for up to 3 days.

Reheat: Warm in the oven or air fryer to bring back that tot crunch.

Freeze: Wrap tightly and freeze for up to 2 months. Thaw and reheat in the oven.

More Recipes You'll Love:

Instant Pot Lasagna - all the flavor, none of the layering fuss.

DIRECTIONS

1. Preheat the oven: Set your oven to 375°F (190°C).? Duration: 5 minutes
2. Cook the meat: In a skillet, heat olive oil over medium heat. Add the ground beef or sausage and chopped onion. Cook until browned and fully cooked, about 5-7 minutes. Drain excess fat.? Duration: 7 minutes
3. Assemble the casserole: In a 9x13-inch baking dish, spread the frozen tater tots in an even layer. Top with the meat mixture. Pour pizza sauce over the meat, then sprinkle with mozzarella and cheddar cheese. Add any additional pizza toppings.? Duration: 10 minutes
4. Bake: Bake uncovered for 20-25 minutes, or until cheese is bubbly and tater tots are crisp.? Duration: 25 minutes
5. Serve: Let cool for a few minutes, then slice and serve!? Duration: 5 minutes
6. Tips for Success: Use pre-cooked meat to save time.
7. Bake on the top oven rack for extra crispy tots.
8. Want it spicier? Add red pepper flakes or chopped jalapeños.
9. Serving Suggestions: Pair this dish with a light salad or serve it party-style with finger foods like:
10. This : Crockpot Nacho Dip - a cheesy appetizer that complements pizza vibes.
11. Sheet : Pan Quesadillas - for another easy crowd-pleaser.
12. Dorito : Casserole - for a crunchy, cheesy meal mash-up.
13. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days.

14. Reheat: Warm in the oven or air fryer to bring back that tot crunch.
15. Freeze: Wrap tightly and freeze for up to 2 months. Thaw and reheat in the oven.
16. More Recipes You'll Love: Instant Pot Lasagna - all the flavor, none of the layering fuss.
17. 3-Ingredient Egg Wrap - a quick low-carb breakfast that complements heavier dinners.
18. Final Thoughts: If you're looking for an easy dinner that makes everyone at the table happy, Tater Tot Pizza Casserole is it. It's the kind of recipe that disappears fast-so don't be surprised if it becomes a regular in your rotation. Give it a try and let me know what toppings you used!

TIPS FOR SUCCESS

Bake on the top oven rack for extra crispy tots.

Add red pepper flakes or chopped jalapeños.

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

Original recipe: <https://chefmaniac.com/tater-tot-pizza-casserole-the-ultimate-comfort-food-mashup/>