

Cheesy Potato Burritos: Your New Favorite Comfort Food Wrap

Sometimes, you just crave pure comfort, and nothing hits the spot quite like a



OVEN
350°F

TIME
1-2 min

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INGREDIENTS

1 pound ground beef (or substitute with ground turkey or plant-based alternative)
2 cups frozen tater tots
1 cup shredded cheddar cheese
1 cup shredded monterey jack cheese
1/2 cup sour cream
1/4 cup Taco Bell chipotle sauce (adjust to taste)
6 large flour tortilla wraps
Salt and pepper to taste
Optional toppings: diced tomatoes, chopped green onions, cilantro

Swaps and Notes:

Ground Meat: While ground beef is classic, feel free to use ground turkey, chicken, or even a plant-based crumble for a lighter or vegetarian option. Adjust seasoning as needed.

Tater Tots: Crispy crown potatoes or even roasted diced potatoes could work in a pinch, but the tater tots really bring that unique texture.

Cheese: Don't limit yourself to just cheddar and Monterey Jack! A Mexican blend, Colby Jack, or even a spicy pepper jack would be delicious.

Chipotle Sauce: If you don't have Taco Bell chipotle sauce, any smoky chipotle mayo or even a mix of hot sauce and mayo would be a good substitute. Adjust the amount to your preferred spice level.

Sour Cream: Greek yogurt can be used as a lighter alternative to sour cream.

DIRECTIONS

1. Ready to assemble your new favorite burrito? Here's how:
2. Cook the : Tater Tots: Preheat your oven according to the tater tot package instructions. Spread the frozen tater tots in a single layer on a baking sheet and cook until they are golden brown and wonderfully crispy. This is crucial for that delightful crunch!
3. Cook the : Ground Beef: While the tater tots are baking, place a large skillet over medium heat. Add the ground beef and cook, breaking it up with a spoon, until it's fully browned. Season generously with salt and pepper to taste. Once cooked, drain any excess grease to ensure your burritos aren't greasy.
4. Assemble the : Burrito Filling: In a large mixing bowl, combine the cooked ground beef, the crispy tater tots (you can slightly crush them with the back of a spoon for easier mixing, if desired), shredded cheddar cheese, and shredded Monterey Jack cheese. Mix everything until it's well combined and the cheese is evenly distributed.
5. Warm the : Tortillas: For pliable tortillas that won't crack when rolled, warm them individually in a dry skillet over medium heat for about 10-15 seconds per side, or microwave them briefly for about 15-20 seconds.
6. Assemble the : Burritos: Lay a warm flour tortilla flat. Spoon a generous portion of your cheesy potato and beef filling onto the center of each tortilla. Drizzle a spoonful of the Taco Bell chipotle sauce over the filling, and then add a dollop of sour cream.
7. Fold and : Roll: Carefully fold the left and right sides of the tortilla over the filling, then fold the

bottom edge up and over the filling. Roll the tortilla tightly from the bottom upwards, creating a secure burrito.

8. **Melt the : Cheese:** For an extra layer of cheesy goodness, place the rolled burritos in a baking dish. Sprinkle additional shredded cheese (either cheddar or Monterey Jack, or a mix!) on top of each burrito. Bake in the preheated oven for a few minutes, just until the cheese is beautifully melted and bubbly.
9. **Serve:** Carefully remove the burritos from the oven. If desired, garnish with fresh diced tomatoes, chopped green onions, and vibrant cilantro. Serve hot with extra sour cream and chipotle sauce on the side for dipping.
10. **Enjoy your :** Cheesy Potato Burritos with their delightful combination of crispy tater tots, seasoned ground beef, and gooey melted cheese wrapped in a warm tortilla!

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TIPS FOR SUCCESS

Crispy Tots are Key: Don't skimp on cooking the tater tots until they're truly crispy.

This provides a fantastic texture contrast to the soft filling.

Don't Overfill: While tempting, overfilling your tortillas can make them hard to roll.

Start with a manageable amount and add more as you get comfortable.

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

Original recipe: <https://chefmaniac.com/cheesy-potato-burritos-your-new-favorite-comfort-food-wrap/>