

Cheesy Hot Dog Tater Tot Casserole: Ultimate Comfort Food

Get ready for a blast of nostalgic flavor and ultimate comfort! This



OVEN
350°F

TIME
10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 8 hot dogs, cut into 1/2-inch slices
- 2 (15-ounce) cans chili (either with or without beans)
- 3/4 cup ketchup
- 1 teaspoon Worcestershire sauce
- 1/2 medium onion, finely chopped
- 1/4 teaspoon crushed red pepper flakes
- 2 1/2 cups shredded cheddar cheese, divided
- 1 (28-ounce) bag frozen tater tots

Swaps and Notes:

Hot Dogs: Use your favorite brand and type of hot dogs (beef, pork, turkey, or even veggie dogs). Slicing them into half-inch rounds helps distribute them evenly throughout the casserole.

Chili: A good quality canned chili is a fantastic shortcut. Whether you prefer it with or without beans is entirely up to you!

Cheese: Cheddar cheese melts beautifully and provides that classic flavor, but a Mexican blend or Colby Jack would also be delicious.

Onion: Finely chopped onion blends seamlessly into the chili mixture. If you want a milder onion flavor, soak the chopped onion in cold water for 10 minutes, then drain before adding.

Crushed Red Pepper Flakes: Adjust the amount to your preferred level of heat. Omit entirely if you're sensitive to spice, or add a little more for a bolder kick!

Tater Tots: Ensure they are frozen. They'll bake up perfectly crispy on top!

DIRECTIONS

1. Let's get this delicious and easy casserole into the oven!
2. Preheat : Oven & Prep Pan: Preheat your oven to 350°F (175°C). Generously spray a 9x13-inch baking pan with cooking spray. This will help prevent sticking and make cleanup easier.
3. Combine : Chili Mixture: In a large mixing bowl, combine the sliced hot dogs, the two cans of chili (with or without beans, as preferred), ketchup, Worcestershire sauce, finely chopped onion, and crushed red pepper flakes. Mix everything together thoroughly until all the ingredients are well combined and the hot dog slices are evenly distributed.
4. Transfer to : Pan: Pour the hot dog and chili mixture into the prepared 9x13-inch baking pan. Spread it out evenly to form the base layer of your casserole.
5. First : Cheese Layer: Sprinkle 1 1/2 cups of the shredded cheddar cheese evenly over the top of the hot dog and chili mixture. This layer of cheese will get beautifully melty and gooey in the oven.
6. Add : Tater Tots: Carefully spread the entire bag of frozen tater tots in a single, even layer over the cheese. Try to arrange them so they cover the surface as much as possible for maximum crispiness.
7. Initial : Bake: Place the casserole in the preheated oven and bake for 30 minutes. During this time, the tater tots will start to cook and crisp, and the cheese underneath will melt.
8. Final : Cheese & Bake: After 30 minutes, remove the casserole from the oven. Sprinkle the remaining 1 cup of shredded cheddar cheese generously over the top of

the tater tot layer. Return the casserole to the oven and bake for another 10 minutes, or until the tater tots are golden brown and crispy, and the top layer of cheese is melted and bubbly.

9. **Serve:** Remove the casserole from the oven. Let it cool for a few minutes before serving. This allows the layers to set slightly. Serve hot and enjoy this ultimate comfort food!

SWAPS & NOTES

Hot Dogs: Use your favorite brand and type of hot dogs (beef, pork, turkey, or even veggie dogs).

Slicing them into half-inch rounds helps distribute them evenly throughout the casserole.

Chili: A good quality canned chili is a fantastic shortcut.

Whether you prefer it with or without beans is entirely up to you!

TIPS FOR SUCCESS

Don't Thaw Tots: Do not thaw your tater tots before adding them to the casserole.

They will get much crispier if added frozen.

Single Layer of Tots: Spreading the tater tots in a single layer is important for achieving maximum crispiness.

If you pile them too high, they may steam instead of crisping up.

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

Original recipe: <https://chefmaniac.com/cheesy-hot-dog-tater-tot-casserole-ultimate-comfort-food/>