

## Cheesy Potato Burritos: Your New Favorite Weeknight Meal

There's something inherently satisfying about a hearty, cheesy burrito, and these



**OVEN**  
**375°F**

**TIME**  
**15-20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

1 pound ground beef (or substitute with ground turkey or plant-based alternative)

2 cups frozen tater tots

1 cup shredded cheddar cheese (plus more for topping if desired)

1 cup shredded Monterey Jack cheese

$\frac{1}{2}$  cup sour cream (plus more for serving)

... cup Taco Bell chipotle sauce (adjust to taste, can substitute with other chipotle mayo or sauce)

6 large flour tortilla wraps

Salt and pepper to taste

Optional toppings: diced tomatoes, chopped green onions, cilantro

Swaps and Notes:

**Protein:** Ground turkey or a plant-based ground alternative can easily replace the ground beef. You could also use shredded cooked chicken.

**Tater Tots:** While tater tots are fantastic, crispy seasoned potato wedges or french fries could also be used.

**Cheese:** Feel free to use your favorite cheese blend! A Mexican blend would be perfect. Provolone or Colby Jack are also good melting cheeses.

**Chipotle Sauce:** If you don't have Taco Bell chipotle sauce, a good quality chipotle mayonnaise or making your own by blending adobo peppers with mayo would work. Adjust the amount based on your desired level of spice.

**Tortillas:** Large flour tortillas are best for easy wrapping. Whole wheat tortillas could be used for a slightly healthier option.

**Seasoning:** For the ground beef, you can add a tablespoon of taco seasoning or your favorite blend of cumin, chili powder, and garlic powder for more flavor.

**Optional Toppings:** Don't limit yourself! Sliced jalapeños, salsa, guacamole, or pico de gallo would all be excellent additions.

**Directions:**

**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. Cook them in the preheated oven until they are golden brown and wonderfully crispy. This usually takes about 15-20 minutes.

**Cook the Ground Beef:** While the tater tots are cooking, heat a large skillet over medium heat. Add the ground beef and cook, crumbling it with a spoon, until it's browned and fully cooked through, about 7-10 minutes. Season the beef generously with salt and pepper to taste as it cooks. Once fully cooked, carefully drain any excess grease from the skillet.

**Assemble the Burrito Filling:** In a large mixing bowl, combine the cooked ground beef, the crispy tater tots (you can lightly crush them with the back of a spoon for easier mixing), 1 cup of shredded cheddar cheese, and 1 cup of shredded Monterey Jack cheese. Mix everything until it's well combined and the cheese starts to warm and slightly melt from the heat of the beef and tots.

**Warm the Tortillas:** To make your tortillas pliable and easy to roll, warm them up. You can do this quickly in a dry skillet over medium heat for about 10-15 seconds per side, or stack them and microwave for 20-30 seconds.

**Assemble the Burritos:** Lay a warm flour tortilla wrap flat. Spoon a generous portion of the prepared filling onto the center of each tortilla. Drizzle a spoonful (or more, to taste!) of Taco Bell chipotle sauce over the filling. Add a dollop of sour cream on top.

**Fold and Roll:** To form the burrito, fold the sides of the tortilla over the filling, then fold the bottom edge up and over the filling. Roll tightly from the bottom to form a compact burrito.

**Melt the Cheese (Optional but Recommended!):** For an extra cheesy crust, arrange the rolled burritos in a baking dish. Sprinkle additional shredded cheese (cheddar or Monterey Jack) generously over the top of each burrito. Place the baking dish in the preheated oven (no need to change the temperature from the tater tots) for a few minutes, just until the cheese is beautifully melted and bubbly.

**Serve:** Remove the burritos from the oven. Garnish with optional diced tomatoes, chopped green onions, and fresh cilantro if desired. Serve hot with extra sour cream and chipotle sauce on the side for dipping.

**Tips for Success:**

**Crispy Tater Tots:** Don't undercook the tater tots! They need to be golden and crispy to provide that essential textural contrast in the burrito.

**Drain Ground Beef:** Ensure you drain any excess grease from the cooked ground beef to prevent greasy burritos.

**Warm Tortillas:** Warming your tortillas makes them much more pliable and prevents them from tearing when rolling.

**Don't Overfill:** While tempting, overfilling can make burritos difficult to roll tightly. Aim for a generous but manageable amount of filling.

**Tight Roll:** A tightly rolled burrito holds together better and is easier to eat.

**Melted Cheese Topping:** This step is a game-changer, adding an irresistible crispy, cheesy exterior.

**Serving Suggestions and Pairings:**

A side of salsa, guacamole, or pico de gallo for dipping.

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9. **Enjoy your Cheesy Potato Burritos** with a delightful combination of crispy tater tots, seasoned ground beef, and gooey melted cheese wrapped in a warm tortilla!
10. **Tips for Success: Crispy Tater Tots:** Don't undercook the tater tots! They need to be golden and crispy to provide that essential textural contrast in the burrito.
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15. **Melted Cheese Topping:** This step is a game-changer, adding an irresistible crispy, cheesy exterior.
16. **Serving Suggestions and Pairings:** These Cheesy Potato Burritos are a hearty meal on their own, but they pair wonderfully with some classic Tex-Mex sides:
17. A side of salsa, guacamole, or pico de gallo for dipping.
18. Crispy tortilla chips.
19. A fresh side salad with a cilantro-lime dressing.
20. A bowl of black beans or refried beans.
21. A refreshing Mexican soda or a homemade Classic Margarita Recipe: Easy and Delicious.
22. For other fantastic Mexican-inspired dishes that are great for crowds or quick dinners, you might also enjoy:
23. **My This Mexican Chicken and Rice Casserole** is My Favorite One-Pan Dinner That's Always a Hit.
24. **These Sheet Pan Quesadillas** are My Favorite Way to Feed a Crowd Fast.
25. **Storage and Leftover Tips:** Cheesy Potato Burritos are best enjoyed fresh. However, if you have leftover filling, store it separately from the tortillas in an airtight container in the refrigerator for up to 2-3 days. When ready to enjoy, reheat the filling gently,

warm fresh tortillas, and assemble. You can also assemble the burritos, wrap them tightly in foil, and freeze them for up to 1 month. To reheat from frozen, unwrap, and bake at 375°F (190°C) for 30-40 minutes until heated through, then broil with cheese for the last few minutes.

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## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/cheesy-potato-burritos-your-new-favorite-weeknight-meal/>