

Bacon-Loaded Cheesy Tater Tot Skillet: Your New Favorite One-Pan Meal

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OVEN
375°F

TIME
8-10 min

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Recipe Card

SAVE
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INGREDIENTS

1 pound bacon, chopped 1 large onion, diced 2 cloves garlic, minced 1 (32 oz) bag frozen tater tots 2 cups shredded cheddar cheese 1/2 cup sour cream Salt and black pepper, to taste Chopped green onions, for garnish

DIRECTIONS

1. Steps for the : Recipe
2. Preheat : Oven:
3. Preheat your oven to 375°F (190°C).
4. Cook : Bacon:
5. In a large, oven-safe skillet (cast iron works beautifully here), cook the chopped bacon over medium heat until it's perfectly crispy. This usually takes about 8-10 minutes. Use a slotted spoon to remove the cooked bacon from the skillet and set it aside on a paper towel-lined plate to drain.
6. Leave the rendered bacon grease in the skillet.
7. SautØ Aromatics:
8. Add the diced onion and minced garlic to the bacon grease in the skillet. Cook over medium heat, stirring occasionally, for 5-7 minutes, or until the onion is softened and translucent and the garlic is fragrant.
9. Crisp the : Tater Tots:
10. Add the entire bag of frozen tater tots to the skillet with the onions and garlic. Spread them out in an even layer. Cook on the stovetop over medium-high heat for 10-15 minutes, stirring occasionally, until the tater tots are crispy and golden brown on all sides. This stovetop step helps ensure maximum crispness!
11. Assemble the : Skillet:
12. Once the tater tots are crispy, sprinkle the reserved cooked bacon evenly over them in the skillet. Top with the shredded cheddar cheese. Then, dollop spoonfuls of sour cream over the cheese. Season generously with salt and black pepper to taste.
13. Oven : Finish:

14. Transfer the skillet directly to the preheated oven. Bake for 10-15 minutes, or until the cheese is completely melted and bubbly, and the sour cream is warm.
15. Garnish & : Serve:
16. Carefully remove the hot skillet from the oven. Garnish generously with freshly chopped green onions. Serve immediately, straight from the skillet, and enjoy your incredibly delicious
17. Bacon-: Loaded Cheesy Tater Tot Skillet

SWAPS & NOTES

Bacon: Thick-cut bacon works wonderfully here for extra texture and flavor.

Turkey bacon can be a lighter alternative, though it won't render as much fat for cooking the onions and tots.

Cheese: While cheddar is classic, a blend of cheddar and Monterey Jack, or even a spicy pepper jack, would be fantastic.

Smoked Gouda would also add a unique depth.

TIPS FOR SUCCESS

Don't Drain All Grease: Leaving some bacon grease in the pan is key for flavoring the onions and helping the tater tots crisp up.

Single Layer Tots: Try to keep the tater tots in as much of a single layer as possible during the stovetop cooking to maximize crispiness.

Pre-Crisp Tots: The stovetop crisping step is vital.

Don't skip it, or your tots might be soggy.

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

Original recipe: <https://chefmaniac.com/bacon-loaded-cheesy-tater-tot-skillet-your-new-favorite-one-pan-meal/>