

Cheesy Slice of Pizza Tater Tot Casserole - A Fun Family Favorite

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OVEN
425°F

TIME
15 min

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INGREDIENTS

1 bag of frozen tater tots
1 pound ground beef or Italian sausage
1 cup pizza sauce
2 cups shredded mozzarella cheese
1 cup sliced pepperoni
1 teaspoon Italian seasoning
Optional toppings: sliced bell peppers, olives, mushrooms, or any favorite pizza additions

DIRECTIONS

1. Preheat the Oven: Start by preheating your oven to 425°F (220°C) so it's nice and hot when the casserole is ready to bake.
2. Cook the Meat: In a large skillet, cook the ground beef or Italian sausage over medium heat until browned. Drain off any excess fat to keep things from getting greasy.
3. Stir in Pizza Sauce and Seasoning: Add the pizza sauce and Italian seasoning to the cooked meat. Stir everything together and let it simmer for about 2 minutes so the flavors meld.
4. Prepare the Baking Dish: In a large casserole dish, spread the meat and sauce mixture evenly across the bottom.
5. Layer the Tater Tots: Place the frozen tater tots in a single layer over the meat mixture. No need to thaw them - they'll bake up crispy and golden in the oven.
6. Add the Cheese: Sprinkle the shredded mozzarella cheese generously over the top of the tater tots. I like to make sure every bit is covered because more cheese equals more deliciousness.
7. Top with Pepperoni: Lay sliced pepperoni over the cheese. Feel free to get creative and add other pizza toppings like bell peppers, black olives, or mushrooms for extra flavor.
8. Bake Until Bubbly and Golden: Pop the casserole into the preheated oven and bake for 25-30 minutes, or until the tater tots are crispy and golden and the cheese is melted and bubbly.
9. Cool and Serve: Let the casserole cool for a few minutes before slicing into it. Serve warm and enjoy

that gooey, cheesy, pizza-inspired goodness in every bite.

More recipes: [ChefManiac.com](#)

Original recipe: <https://chefmaniac.com/cheesy-slice-of-pizza-tater-tot-casserole-a-fun-family-favorite/>