

Loaded Beef Taco Tater Tot Casserole Is the Ultimate Comfort Food Mashup

Loaded Beef Taco Tater Tot Casserole



LOADED BEEF TACO TATER TOT
CASSEROLE
YOU WILL NEED

* 1.5 lbs ground beef
* 1 packet taco seasoning
* 1 can Rotel
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OVEN
400°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1.5 pounds ground beef
1 packet taco seasoning
2/3 cup water
1 can (16 ounces) refried beans
1 can Rotel diced tomatoes with green chilies,
drained
1.5 cups nacho cheese sauce
2 cups shredded cheddar cheese
1 bag (32 ounces) frozen tater tots
Salt and black pepper, to taste

DIRECTIONS

1. Preheat your oven to 400°F and lightly grease a baking dish.
2. In a large skillet over medium heat, cook the ground beef until browned, breaking it up as it cooks. Drain any excess fat.
3. Add the taco seasoning and water to the skillet. Stir well and simmer for about 5 minutes, until thickened.
4. Spread the cooked taco beef evenly in the bottom of the prepared baking dish.
5. Layer the refried beans over the beef, spreading them out as evenly as possible.
6. Add the drained : Rotel tomatoes over the bean layer.
7. Pour the nacho cheese sauce evenly over the top.
8. Sprinkle the shredded cheddar cheese across the casserole.
9. Arrange the frozen tater tots in a single, even layer over everything.
10. Bake uncovered for 35 to 40 minutes, until the tater tots are golden and crispy.
11. Let the casserole rest for 5 minutes before serving.
12. For extra crunch, switch the oven to broil for the last 2 to 3 minutes. That final blast of heat gives the tater tots even more crispness while the cheese bubbles underneath.

SWAPS & NOTES

Ground turkey can be used in place of ground beef if you want a slightly lighter version, though beef gives the casserole a

richer flavor.

If you like extra heat, use hot taco seasoning or a spicier Rotel variety to give the dish more kick.

Refried beans add creaminess and help make the casserole more filling, but black beans could be added too if you want even more

texture.

For the cheese, cheddar is classic here, but a Mexican blend would also work well.

TIPS FOR SUCCESS

Spreading each layer as evenly as possible helps every serving get a good balance of beef, beans, cheese, and tater tots.

It may seem like a small detail, but it makes a big difference when it is time to scoop and serve.

Use a baking dish large enough to hold all the layers without crowding them too much.

A standard 9x13-inch dish usually works well and gives the tater tots enough room on top to crisp properly.

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

Original recipe: <https://chefmaniac.com/loaded-beef-taco-tater-tot-casserole-is-the-ultimate-comfort-food-mashup/>