

Easy Loaded Tater Tot Casserole with BBQ Chicken and Bacon

Loaded Bacon BBQ Chicken Tater Tot Casserole



OVEN
400°F

TIME
25 min

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INGREDIENTS

2 cups cooked, shredded chicken ?

1 cup BBQ sauce ?

1/2 cup sour cream ?

6 slices cooked bacon (crumbled) ?

2 cups frozen tater tots ?

1 cup shredded cheddar cheese ?

1/4 cup green onions (chopped) ?

How to Make Loaded Bacon BBQ Chicken Tater Tot Casserole:

Preheat Your Oven: Preheat your oven to 400°F (200°C). Grease a 9x13-inch baking dish or similar-sized casserole dish to prevent sticking.

Prepare the Chicken Mixture: In a large bowl, combine the shredded chicken, BBQ sauce, and sour cream. Mix well until evenly coated.

Assemble the Casserole: Spread the chicken mixture evenly into the prepared baking dish.

Arrange the tater tots on top in a single layer, ensuring they fully cover the chicken mixture.

Bake the Casserole: Place the dish in the preheated oven and bake for 25 minutes, or until the tater tots are golden and crispy.

Add Toppings: Sprinkle the casserole with shredded cheddar cheese, crumbled bacon, and chopped green onions.

Finish Baking: Return the dish to the oven and bake for an additional 5 minutes, or until the cheese is melted and bubbly.

Serve and Enjoy: Serve hot as a main course or a hearty side dish. Pair it with a fresh salad or steamed veggies for a complete meal.

Tips for the Best Tater Tot Casserole:

BBQ Sauce Choice: Use your favorite BBQ sauce to customize the flavor-sweet, smoky, or spicy!

Cheese Options: Swap cheddar for a mix of mozzarella, pepper jack, or smoked gouda for a unique twist.

Make Ahead: Assemble the casserole in advance and refrigerate. Bake just before serving for a hassle-free meal.

Why This Recipe is a Must-Try:

DIRECTIONS

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12. Why This Recipe is a Must-Try: Loaded Bacon BBQ Chicken Tater Tot Casserole is the ultimate crowd-pleaser, whether you're serving it for a family dinner or bringing it to a potluck. The combination of crispy tater tots, savory chicken, and cheesy bacon goodness makes it irresistible.
13. Be sure to visit iwuvcooking.com for more delicious recipes, and let me know how this casserole turns out for you!

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/easy-loaded-tater-tot-casserole-with-bbq-chicken-and-bacon/>