

Tig's Tater Tot Hot Dish

Serves 8

Ingredients

2 lbs. Ground Beef or Ground Turkey
1 Large Onion; Diced
2 tsp. Kosher Salt
2 tsp. Black Pepper
1 – 10.5 Oz Can Cream of Celery Soup
1 – 10.5 oz. Can Cream of Chicken Soup
3 tsp. Worcestershire Sauce
4 tsp. Dried Thyme Leaves
3/4 Soup Can Water
1 – 10 oz. Bag Frozen Peas and Carrots
¼ Cup Sour Cream
3/4 Cup Shredded Cheddar Cheese; Separated
32 oz. Frozen Tater Tots

Directions

1. Preheat oven to 375°F and set rack in the center of the oven.
2. Heat a large pot over medium high heat. Add the ground beef, onion, salt, and pepper. Brown the meat until it is no longer pink, and the onions have softened, about 10 minutes. Drain the fat from the pot and return to the stove.
3. Add to the ground beef mixture: both cans of soup, Worcestershire sauce, dried thyme, water, and frozen peas and carrots. Bring the mixture to a boil and then turn heat down to medium and allow mixture to simmer loosely covered for about 15 minutes, stirring occasionally.
4. Remove the pot from the heat and stir in the sour cream and ¼ cups of the shredded cheese. Taste and adjust seasoning if needed.
5. Spray a 9 x 13 baking dish with non-stick cooking spray and add the beef and vegetable mixture to the dish, smooth it out and top the mixture with tater tots. I like to line them up from top to bottom in straight little rows, but you can get creative with it!
6. Place the baking dish in the oven and bake for 30 minutes. Remove the baking dish and sprinkle the remaining shredded cheese over the tater tots – I don't like them totally covered with cheese just a sprinkled all over the top. Return the baking dish to the oven for another 15 minutes. After 15 minutes the cheese will be melted but not dark and the tots will be crispy! Hot Dish perfection!
7. Remove the baking dish from the oven and allow it to cool for about 10 minutes before serving.