

Loaded Tater Tots

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

12

Description

I brought these loaded tater tots to a footballwatching party and they were a big crowdpleaser

Ingredients

- - 1 (32 ounce) package frozen bite-size potato nuggets (such as Tater Tots) - 4 slices bacon - 2 tablespoons butter - 1 shallot
- minced - 2 tablespoons all-purpose flour - 1 ½ cups whole milk - 2 tablespoons sour cream (Optional) - 1 pinch ground black pepper - 1 pinch nutmeg - 1 ½ cups shredded sharp Cheddar cheese
- divided - 3 green onions
- sliced - 2 tablespoons sour cream
- or to taste (Optional)

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Spread potato nuggets in a single layer on a baking sheet. Bake in the preheated oven until lightly golden
2. 20 to 25 minutes. Meanwhile
3. heat a large skillet over medium-high heat. Cook bacon in the hot skillet
4. turning occasionally
5. until evenly browned
6. about 10 minutes. Drain bacon on a paper towel-lined plate
7. then chop coarsely and set aside. Make sauce: Melt butter in a saucepan over medium heat. Cook and stir shallot in hot butter until fragrant. Stir in flour and cook until light golden
8. about 2 minutes. Whisk in milk and sour cream; stir until smooth and thick
9. about 5 minutes. Season with black pepper and nutmeg. Stir in 1 cup Cheddar cheese until fully melted. Transfer potato nuggets to a 9x13-inch baking dish. Sprinkle bacon on top. Pour cheese sauce over nuggets. Cover with remaining 1/2 cup Cheddar cheese. Bake in the preheated oven just until cheese melts
10. about 7 minutes. Garnish with green onions and sour cream to serve.