

Tater Tot Hotdish

Jacob · 28/09/2024

**Prep Time**

10 mins

Difficult

Medium

Servings

1 hr 45 mins

Description

This one pot tater tot hotdish is the ultimate comfort food. Crispy pillowy tater tots are paired with ground beef, cream of mushroom soup, green beans, and sweet corn.

Ingredients

- 2 tablespoons olive oil - 2 cups chopped yellow onion - 1 pound ground chuck beef (80% lean) - ½ teaspoon garlic powder - ½ teaspoon onion powder - ½ teaspoon black pepper - 2 (10.5 ounce) cans condensed cream of mushroom soup - 2 cups frozen cut green beans
- thawed - 2 cups frozen sweet corn
- thawed - 1 ½ pounds frozen tater tots - ¼ teaspoon seasoned salt (such as Lawry's®) - ½ cup shredded sharp Cheddar cheese - 2 small scallions
- thinly sliced

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C) Set a large deep cast iron skillet over medium-high heat. Add olive oil and swirl to coat skillet evenly. Add onions to skillet in one even layer; top with ground beef
2. breaking it up into small pieces. Cook undisturbed until onions are translucent
3. about 2 minutes. Stir beef and onions until well combined
4. and cook until beef is cooked through and browned
5. stirring occasionally
6. 3 to 4 minutes longer. Dotdash Meredith Food Studios Reduce heat to medium. Season beef with garlic powder
7. onion powder
8. and black pepper. Cook
9. stirring often
10. for 1 more minute. Remove from heat. Add cream of mushroom soup
11. green beans
12. and corn; stir until well combined. Dotdash Meredith Food Studios Toss tater tots and seasoned salt in a bowl to combine. Arrange tater tots decoratively over beef mixture in the skillet
13. avoiding large gaps between tots. Bake in the preheated oven until tater tots are golden and crisp
14. about 1 hour. Sprinkle with cheese and scallions; cool 10 minutes before serving. Dotdash Meredith Food Studios