

Tater Tot Casserole

Ingredients:

- 1 pound pre-cooked ground meat (can use beef, turkey or make it vegetarian use Beyond Beef)*
- 1 – 10.5 oz can of condensed cream of chicken soup (mushroom works too)*
- 2 cups of cheddar cheese*
- 1 – 32 oz. bag of tater tots*
- salt and pepper*

Directions for a Dutch Oven :

- 1. Get your coals ready using a chimney. I fill mine to the top.*
- 2. While the coals are heating, line your Dutch Oven with foil.*
- 3. Empty the bag of tater tots and spread them out evenly on the bottom of the pan. Most recipes call for them to go on the top. I prefer them on the bottom because they get brown and crispy.*
- 4. Mix the meat with the condensed soup and spread on top of the tater tots.*
- 5. Next top with cheese.*
- 6. When the coals are white hot, using tongs divide them evenly over the top and bottom of the Dutch Oven.*
- 7. Let the casserole cook until it is heated through and the cheese is golden brown. This will take about 1/2 hour to 45 minutes depending on the coals and weather conditions.*

Directions for a Regular Oven:

- 1. Preheat oven to 350 degrees.*
- 2. While the oven is preheating, if you haven't already brown the ground beef, turkey or Beyond Beef (seasoning to taste as you cook) and drain off any grease.*
- 3. Empty the bag of tater tots and spread them out evenly on the bottom of the pan. Most recipes call for them to go on the top. I prefer them on the bottom because they get brown and crispy.*
- 4. Mix the meat with the condensed soup and spread on top of the tater tots.*
- 5. Next top with cheese.*
- 6. Bake in the oven for 45 minutes uncovered.*