

Tater Tot Hotdish

1 23-32 oz package frozen tater tots (regular, mini or extra crispy)

1 to 1.5 pounds ground turkey (or ground beef)

Olive oil

1 Can of condensed Cheddar Cheese soup (can use Nacho Cheese or Cream of Mushroom soup if you prefer)

Milk - see below

1 cup diced onion

1 cup diced celery

2 cloves minced garlic (or can omit)

Salt and pepper to taste

Optional: Garlic salt, crushed red pepper or chili powder (whatever seasoning you prefer!)

Preheat oven to 425 degrees. Spread tater tots evenly on baking sheet, bake for about 20-25 minutes until browned and crispy.

While tots are baking:

Brown the ground turkey, onions, celery and garlic in skillet with a drizzle of olive oil until meat is cooked. Drain any fat off. Stir in soup, add in 1 soup can of milk (can add a bit more milk if mixture is too thick)

Remove tots from oven and reduce oven temp to 350 degrees.

Spread most of tots in 9x13 baking dish, pour meat/soup mixture over tots, stir gently to mix (try not break up the tots) Spread remaining tots on top.

Bake for 20 - 30 minutes until heated through and bubbly around edges.

Top with shredded cheese if you like.

Enjoy!