

## The Best Tater Tot Casserole

By Kylie from [midwestfoodieblog.com](http://midwestfoodieblog.com)

### Ingredients

1 lb. ground beef (80/20)  
1 tablespoon olive oil  
1 small yellow onion, diced  
6 cloves garlic, minced  
1 teaspoon dried oregano  
1 teaspoon dried thyme  
5 tablespoons butter  
⅓ cup all-purpose flour  
2.5 cups beef stock  
1 teaspoon Worcestershire sauce  
½ cup heavy cream  
12 oz. bag frozen mixed vegetables  
1 cup shredded mild cheddar cheese  
32 oz. bag frozen tater tots  
Kosher salt  
fresh cracked pepper  
chives and fresh chopped parsley, for garnish

### Instructions

1. Heat oven to 375 degrees.
2. Brown ground beef in a large sauté pan over medium heat. Crumbling it with a spatula as it cooks
3. Use a slotted spoon to remove beef from the pan and set aside.
4. Without wiping out the pan, heat olive oil over medium heat. Add onion along with a couple large pinches of salt and pepper. Cook, stirring frequently, for 4 minutes.
5. Add garlic, oregano, thyme, and a couple pinches of salt and pepper. Cook for 1 minute, stirring frequently.
6. Add butter to the pan and stir until it melts.
7. Sprinkle flour over the mixture and stir to combine. Cook for another minute or so, stirring frequently.

8. Slowly stir in beef stock and Worcestershire until well combined, deglazing the bottom of the pan and scraping all the yummy bits off.
9. Then stir in heavy cream.
10. Mix until well combined. Heat for a couple minutes, stirring occasionally, until it JUST comes to a simmer.
11. Add frozen veggies, cooked ground beef, and a couple pinches of salt and pepper to the pan and stir to combine.
12. Cook for about a minute.
13. Spread shredded cheddar cheese in an even layer over the meat and veggies.
14. Then add tater tots in a single layer.
15. Bake, uncovered, for 45 minutes or until the tater tots are crispy and the casserole is warmed through and bubbling around the edges. Broil for a couple minutes if desired to get the tater tots a little extra crispy on top.
16. Remove from the oven and let sit for 5 minutes before serving.
17. Garnish with chives and fresh chopped parsley and enjoy!

Katie's notes: I cooked this in a dutch oven and it worked perfectly to make it a one-pot recipe.