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Bacon-Wrapped Tater Tots
with Cheddar

Frozen tater tots are always a go-to in my house—but let's take things up a notch. Wrap each one in crispy bacon, top it off with melty cheddar cheese, and you've got an irresistible appetizer or snack that's super easy to make in the air fryer or conventional oven. Whether you're hosting game night or just craving something indulgent, these easy to make bacon-wrapped tots are guaranteed to disappear fast.

Ingredients

Serves 2

- **18 frozen tater tots**
- **6 slices of bacon**, cut into thirds
- **Shredded cheddar cheese**, for topping

Tip: You can easily scale this recipe up for a crowd—just plan on 3 tots per slice of bacon.

Instructions

1. Prep the Tots

- Preheat your **air fryer to 390°F (199°C)** or your **oven to 425°F (220°C)**.
- Cut each **slice of bacon into thirds**.
- Wrap one piece of bacon around each **frozen tater tot**, then **secure the bacon with a toothpick** where the ends meet. Place seam-side down on a plate or tray.

2. Air Fryer Method

- Lightly spray the air fryer basket with oil.
- Place bacon-wrapped tots in the basket in a single layer (work in batches if needed).
- **If your air fryer has rack positions**, place the bacon-wrapped tots on the **middle rack** for even cooking.
- Air fry for **10–12 minutes**, turning halfway through (if needed), until bacon is crispy.

- In the last **1–2 minutes**, sprinkle **shredded cheddar cheese** over the tots and continue cooking just until melted.

3. Oven Method

- Line a baking sheet with foil or parchment paper for easy cleanup. Place a wire rack on top if you have one (optional but helps crisp the bacon).
- Arrange bacon-wrapped tots seam-side down in a single layer.
- Bake for **20–25 minutes** turning halfway through, until bacon is crisp.
- In the final **3–4 minutes**, sprinkle with **shredded cheddar cheese** and return to the oven just until melted.