

ASK What's Cooking: Recipe Box – Supper/Dinner

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Hatch Chili Tater Tot Casserole -

When Hatch Chile season rolls around, my kitchen just about bursts with excitement. There's nothing quite like the smoky, spicy flavor of those beautiful peppers, especially when they are baked into something warm and hearty. This Hatch Chile Tater Tot Casserole is my farmhouse take on a classic comfort dish-made with all organic, clean ingredients so you can feel good about serving it to your family. Golden crispy tots on top, a creamy, flavor-packed filling underneath, and just the right kick from those famous chiles... it's a one-dish wonder that brings everyone to the table with smiles and maybe a little second helping

Ingredients:

- 1 pound ground beef
- 1 medium onion - chopped
- 1 can organic cream of mushroom soup
- 3/4 cup whole milk
- 8oz sour cream
- 4oz. chopped Hatch Chiles
- 2 cups sharp cheddar cheese, shredded
- 15oz bag of tater tots

Instructions:

1. Place beef and onion in a sauté pan and cook the onion and ground beef until cooked through and then drain grease.
2. In a bowl mix together the can of cream of mushroom soup with the sour cream add the Hatch Chiles, drained beef, and

onion and stir to combine. Place in a greased 9x13 baking casserole pan.

3. Cover with cheese and top with the frozen hashbrowns. (I spray the hashbrowns with avocado oil and then season with salt.
4. Pre-heat oven to 350. If baking right when you have put it together and its hot then you will be placing in the oven for 25-30 minutes as to melt cheese and cook tots.

There's just something about this casserole that feels like home - simple ingredients, baked up golden, and filled with flavor that warms you from the inside out. Whether you serve it on a busy weeknight or as the star of a weekend gathering, its's bound to become one of those recipes your family asks for again and again. So simple to put together even your teens could help. Don't be shy about doubling up and putting one in the freezer-you'll thank yourself later. However you enjoy it, this casserole is a reminder that the best meals are the ones made with love and shared around the table.

Notes:

- Double this recipe if you want to put in freeze or take to family/friend.
- If frozen set in fridge the night before giving it time to safely thaw. Remove cling wrap and foil before baking at 350 for 1 hour.
- You can change the flavors by just changing up your seasonings. I love a chili topped tot casserole. By just making as above without the Hatch Chiles. Add your favorite hot chili to the top of each plate served, topping with cheddar cheese and sour cream.
- I do make my own cream of... see Recipe Box for Pantry Essentials.

Thank you for gathering in my kitchen. Enjoy time around your table with this delicious family favorite!