

Tater Tot Hotdish

(6-8 servings)



Ingredients:

- 1½ lb 85% lean Beef
- 1 lb white Mushrooms, trimmed & sliced
- 1 Onion, chopped
- 4 Garlic cloves, minced
- 1 tbsp minced fresh Thyme
- Salt & Pepper
- 1 can Cream of Mushroom soup
- 1½ cup half & half
- 3 oz Parmesan cheese grated or 1½ cup
- 2 cups frozen Corn
- 1 (2 lb) bag of Tater Tots

Directions:

- Do not thaw out any of the veggies or tots
- Rack moved to top portion of oven, 450°.
- Combine beef, mushrooms, onions, garlic, thyme, salt, pepper in large pot over med-high heat until nearly all liquid has evaporated or about 25-28 min. stir occasionally and break up meat.
- Stir in cream of mushroom soup.
- Stir in milk and bring to simmer, scrapping up any browned bits.
- Cook until mixture is slightly thickened of about 3 min, turn off heat.
- Stir in parmesan.
- Transfer mixture into 9x13" baking dish.
- Sprinkle in corn, lightly arrange tater tots in even layer over top but don't press into mixture.
- Bake until tots are deep golden brown and filling is bubbling 25-40 min, rotate half way through cooking.
- Let cool for 15 min before serving.