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Tips

- You don't need to thaw the frozen tater tots or veggies before adding them to the crock pot—just toss 'em in straight out of the freezer.
- Grease the inside of your crock pot with cooking spray or olive oil to prevent your casserole from sticking to the bottom of the slow cooker.
- Grate your own cheese instead of buying pre-packaged shredded cheese. It melts much better this way.
- Save half the cheese to spread on the top layer of tater tots 15 minutes before serving so you get a mouthful of gooey cheese in every bite!
- To reduce the cooking time on busy mornings, you can cook this on high for about two hours.
- The ham must be cooked when you add it to the crockpot. Raw meat won't fully cook by the time the rest of the casserole is done!

Storage

Refrigerator

Once cooled, refrigerate the extras in an airtight container or a casserole dish covered tightly in plastic wrap for up to three days.

Freezer

For longer storage, freeze leftovers for up to three months. Thaw it overnight in the fridge before reheating.

Reheat

You can easily reheat individual portions in the microwave.

Variations

- Swap the ham for cooked thick-cut bacon, Canadian bacon, savory breakfast sausage, ground beef, pork sausage, or turkey sausage.
- Use your favorite kind of cheese! Monterey jack, mozzarella cheese, sharp cheddar cheese, parmesan, and Swiss cheese are great options.
- Use fresh red bell peppers and diced yellow onion instead of frozen if you have some you need to use up.
- Whole milk or 2% reduced fat milk both work just fine in this classic tater tot recipe. Use what you've got!
- Replace the milk and half-and-half with a cup of heavy cream to make this delicious meal even richer.
- Add a little bit of cajun seasoning, a dash of red pepper flakes, diced jalapenos, or green chilies for a spicy kick.
- Feel free to garnish your serving of tater tot casserole with a dollop of sour cream, sliced green onions, hot sauce, or even a runny fried egg.

FAQs

How do I make crockpot tater tot casserole vegetarian?

It's simple! Just leave out the ham and add a few more veggies—chopped spinach, sauteed mushrooms, tomatoes, and broccoli are all delicious choices.

What do I use if I can't find tater tots?

Hashbrowns will work, as well as any other type of small, frozen potato product. Just don't use raw potatoes—it can throw the cooking time off.

Do the tater tots go in frozen?

Yes. There's no need to thaw them first.