

# Mexican Tater Tot Casserole

Serves 4 to 6

## Make beef base

In a skillet over medium heat, cook ground beef, onion and jalapeño until beef is browned, 6 to 8 minutes. Salt and pepper to taste.

Stir in flour, soaking up beef drippings, let cook at least two minutes more. Stir in milk, chili powder and cumin. Bring to a boil and cook until liquid has thickened, three to four minutes.

Remove from heat and let cool for 30 minutes.

## Make casserole

Preheat oven to 375 degrees.

Once beef mixture has cooled, pour into a 9-by-9 baking pan. Top with jack cheese in an even layer. Next, add a layer of tater tots. Bake casserole for 25 to 30 minutes, or until top of tater tots are crisp and cheese underneath is bubbly.

Remove from oven, let cool slightly, then serve.



1 pound **ground beef** (80/20)



1 **onion**, diced

1 **jalapeño** seeded, diced

2 tablespoons **flour**

1 cup **milk**

1 tablespoon **chili**

1 tablespoon **cumin**



2 cups **Monterrey Jack cheese** shredded

1 pound **tater tots**



Illustration by Justin Gilbert |

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