

# LOADED TATER TOTS

featuring Kagome Buffalo Hot Sauce

Prep Time: 10 minutes | Cook Time: 40 minutes | Yields: 6 servings

## INGREDIENTS

1 package (900g)	Tater Tots, frozen
1 cup (227g)	Cheddar Cheese, shredded
½ cup (115g)	Bacon, cooked, crumbled
1 cup (180g)	Roma Tomatoes, diced
2 tablespoons (24g)	Sour Cream
½ cup (11g)	Green Onion, sliced white & green parts
1 cup (250ml)	<b>Kagome Buffalo Hot Sauce</b>

## INSTRUCTIONS

1. Heat oven to 425°F (218°C). Place tater tots on baking sheet and bake until golden brown and crispy. Once cooked, add cheddar cheese on top of the tater tots and place in oven for 10 minutes or until cheese has melted.
2. Assemble tater tots. Place cheesy tater tots on a serving platter. Top with **Kagome Buffalo Sauce**, bacon, tomatoes, green onions and a dollop of sour cream.

**KAGOME**

KagomeUSA.com





**Using Nature's  
Gift to Make the  
World a More  
Delicious Place.**