## **Loaded Tatchos**



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Recipe by: Laura Vitale

Serves 6

## Prep Time: 15 minutes Cook Time: 20 minutes

## Ingredients

- \_\_2 lb of Tater Tots
- \_\_\_4 oz of Velveeta (or more to taste) \_\_\_Splash of Milk for both the sour cream and
- the cheese sauce
- \_\_1/2 cup of Sour Cream
- 2 tsp of Ranch Seasoning
- \_\_\_Cooked Crumbled Bacon
- \_\_\_\_Minced Scallions
- \_\_\_\_1/2 tsp of Granulated Garlic
- \_\_\_\_1/2 tsp of Paprika
- Black Pepper

1) Bake the tots according to package directions.

2) To make the sauce, add the Velveeta and a splash of milk to a saucepan with the granulated garlic and paprika, cook stirring constantly until melted and smooth. Mix together the sour cream and ranch with a splash of milk until runny but still thick (I pour mine in a squeeze bottle) and set aside.



3) To assemble, top the tots with the crumbled bacon, sour cream mixture, black pepper and scallions, dig in immediately!