Tater Tot Casserole

Ingredients

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Directions

Preheat oven to 350 degrees.

In a 12-inch cast iron skillet, cook the ground beef over medium heat until browned. Transfer the beef to a dish and set aside. Return the pan to the heat. Melt 2 tablespoons butter. Add the onions, garlic, and mushrooms to the pan. Season with salt and pepper and cook until the onions are translucent, about 4 minutes. Push the vegetables to one side of the pan, allowing the butter and juices to run to the center. Sprinkle the flour into the pan and cook the flour in the butter and juices, stirring constantly, until lightly browned, about 2 minutes. Whisk in the soy sauce, Worcestershire, and milk. Add the beef back to the pan and stir everything together. Bring the mixture to a simmer and allow it to bubble and thicken into a gravy-like consistency, about 5 minutes, stirring occasionally. Stir in the sour cream until smooth. Add the mixed vegetables and stir to coat. turn off the heat and sprinkle the tater tots on top of the vegetable and beef mixture.

Transfer the pan to the oven and bake 25 minutes. Turn your broiler onto high and cook another 5 minutes, or until the tops of the tater tots are golden and crisp. sprinkle the shredded cheese and green onions on top. Broil 2 more minutes or until the cheese is melted. Serve promptly.

Recipe adapted from A Farmgirl’s Dabbles.

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