

TATER TOT CASSEROLE MADE WITH CAMPBELL'S CREAM OF MUSHROOM SOUP

- 11 1/2 oz Applewood smoked bacon, cooked and diced
- 2 Tbsp canola oil
- 1 cup Green onion, sliced
- 8 oz Mushrooms, sliced
- 4 oz Red bell pepper, diced
- 2 tsp Kosher salt
- 1 1/2 Tsp Black pepper ground
- 16 oz Potatoes, sliced 1/4 inch thick
- 32 oz Tater tots, frozen
- 1 50 oz can Campbell's Condensed Cream of Mushroom Soup
- 2 cups Cheddar cheese, shredded
- 3 Tbsp Parsley, fresh, chopped

1. In large sauté pan, cook diced bacon until crispy. Drain fat and reserve.
2. Using same pan, heat oil over medium-high heat. Sauté green onions 5 minutes.
3. Add mushrooms and peppers. Cook additional 5 minutes.
4. Add Campbell's® Cream of Mushroom Soup, salt and pepper. Simmer 10 minutes.
5. Layer potatoes evenly on bottom of a 12"x20"x2-1/2" hotel pan. Pour soup mixture over top of layered potatoes.
6. Evenly top with tater tots.
7. Bake in pre-heated 350°F oven for 30 minutes.
8. Remove from oven. Evenly top with bacon and cheese. Bake for additional 5 minutes, or until golden brown.
9. Top with parsley.
10. Using knife make 3 even cuts horizontally and vertically. Using a spatula or #4 scoop, portion each serving onto plate. Serve immediately.

ADDITIONAL INFORMATION

[1 1/2 Tsp Black pepper ground](#), [1 50 oz can Campbell's Condensed Cream of Mushroom Soup](#), [1 cup Green onion, sliced](#), [11 1/2 oz Applewood smoked bacon, cooked and diced](#), [16 oz Potatoes, sliced 1/4 inch thick](#), [2 cups Cheddar cheese, shredded](#), [2 Tbsp canola oil](#), [2 tsp Kosher salt](#), [3 Tbsp Parsley, fresh, chopped](#), [32 oz Tater tots, frozen](#), [4 oz Red bell pepper, diced](#), [8 oz Mushrooms, sliced](#)

Ingredients

Course

[Breakfast](#), [Brunch](#), [Sides](#)

Cuisine

[American](#)

Serving Size

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