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, potion each serving onto plate. Serve immediately.

Ingredients	<u>1 1/2 Tsp Black pepper ground, 1 50 oz can Campbell's Condensed</u> <u>Cream of Mushroom Soup, 1 cup Green onion, sliced, 11 1/2 oz</u> 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
Course	Breakfast, Brunch, Sides
Cuisine	American
Serving Size	16