

In the Kitchen with Bradley

Get ready to enjoy this delicious way to make tater tots - Introducing the WAFFLE TOT!!

Tools we used: Waffle Iron

Techniques we practiced: Spraying or spreading depending on oil choice

Ingredients

- ◆ 1 (32 ounce) bag, frozen tater tots, thawed
- ◆ Non-stick spray or Vegetable oil
- ◆ Salt & Pepper to taste
- ◆ Optional Toppings: Shredded Cheese, Sour Cream, Chopped Chives



Directions

1. Preheat waffle iron to medium-high heat.
2. Lightly oil the top and bottom of the waffle iron or coat with non-stick spray
3. Working in batches, spread tater tots in an even layer into the waffle iron.
4. Season with salt & pepper to taste.
5. Close, pressing down firmly to flatten and cook until golden brown, about 5-6 minutes.
6. Repeat with remaining tater tots, adding more non-stick spray as necessary.
7. Top with your choice of toppings or eat plain.
8. Enjoy!

