

Zucchini Bread Recipes

Cheesy Potato Burritos With Crispy Tater Tots

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 cups diced potatoes (about 2 medium Yukon Gold)
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] 12 frozen tater tots
- [ ] 4 large flour tortillas
- [ ] 2 tbsp olive oil
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp smoked paprika
- [ ] 1/2 tsp garlic powder
- [ ] Salt and pepper to taste

Optional Garnish

- [ ] Fresh chopped chives
- [ ] Sour cream dollop

Instructions

1. Preheat the oven to 425°F (220°C). Toss the diced potatoes with olive oil, smoked paprika, garlic powder, salt, and pepper; spread on a baking sheet and roast 15-20 minutes until tender and lightly browned.



2. While potatoes roast, place the frozen tater tots on a separate sheet; drizzle with a little honey and a pinch of salt, then bake for 12-15 minutes until crisp and golden.



3. Warm the tortillas in a dry skillet for 30 seconds each side; set aside.



4. Assemble each burrito: layer a handful of roasted potatoes, a sprinkle of cheddar, and 3-4 crispy tots in the center of a tortilla; fold tightly.



5 Heat a skillet over medium-high heat; lightly oil and sear each burrito for 1-2 minutes per side until the tortilla is lightly browned and the cheese melts.



6 Serve warm, topped with fresh chives and a side of sour cream if desired. Pair with a simple salsa or a fresh salad.



Nutrition per serving

420 kcal	18 g	38 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the potatoes are a bit moist, pat them dry before roasting for extra crispness.
- Feel free to add a dash of hot sauce to the seasoning for a gentle heat.
- You can substitute the cheddar with Monterey Jack for a milder flavor.