

Touchdown Tots

Ingredients

- 1/4 cup TOSTITOS® Salsa Con Queso
- 3 cups frozen Tater Tots
- 1 egg
- 1/3 cup flour
- 1 tsp salt
- 2 tbsp chopped parsley
- 1/4 cup milk
- 1/2 lb. lean ground beef
- 2 cups vegetable oil
- 1/2 cup sour cream
- 1 plastic sandwich bag

How to make it

1. Heat oil over medium heat.
2. In a large bowl, crumble tater tots with a fork then mix in egg, parsley, ½ tsp salt, milk and flour.
3. In a separate bowl, mix TOSTITOS® Salsa Con Queso (Medium), ½ tsp salt and ground beef.
4. Divide meat and cheese mixture evenly into 8 balls then shape into an oval.
5. Align all 8 footballs on a baking sheet.
6. Coat each football in the potato mixture and reform into an oval.
7. Carefully place footballs in hot oil and fry for 6 minutes on each side or until golden brown.
8. Use a skewer to help roll the footballs in oil so they'll keep their shape. Wear an apron and be careful, oil is hot and poppin'.
9. Fill the sandwich bag with sour cream and cut a teeny tiny hole in the corner to create a piping bag.



PREP
TIME
25 min



COOK
TIME
-



TOTAL
TIME
-



SERVING
-

Made with

10. Gently squeeze the bag to add laces to each football.
11. Once this final step is completed, celebrate with an end zone dance. You've earned it.