



Total Time
50 MIN.

Serving & Size
SERVING (1- 3'X5" SQUARE; 1 CUP; #4 SCOOP)


Difficulty
MEDIUM


Yields
16

Try our delicious Tater Tot breakfast casserole made with potatoes, green onions, red bell peppers, and topped with applewood smoked bacon and cheddar cheese. This dish is a perfect hearty breakfast side or entree that your patrons are sure to love!

Nutrition Facts	
Serving Size	SERVING (1- 3'x5" square; 1 cup; #4 scoop)
Amount Per Serving	
Calories 296	
	% Daily Value
Total Fat 17.9g	28%
Saturated Fat 4.8g	24%
Cholesterol 19mg	6%
Sodium 1191mg	50%
Total Carbohydrate 25.9g	9%
Dietary Fiber 2.5g	10%
Protein 8g	16%
Vitamin A 6%	Vitamin C 21%
Calcium 8%	Iron 5%

INGREDIENTS	WEIGHT	MEASURE
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applewood smoked bacon, diced, yield from 1 ounce raw	12 oz.	11 1/2
canola oil		2 tbsp.
green onion, sliced	3 oz.	1 cups
mushrooms, sliced	8 oz.	4 cups
red bell pepper, diced	4 oz.	2 cups
 Campbell's® Condensed Cream of Mushroom Soup , 50 oz can		1 cans
kosher salt		2 tsp.
black pepper, ground		1 1/2 tsp.
potato, sliced 1/4-inch thick	16 oz.	
frozen tater tots	32 oz.	
Cheddar cheese, shredded	7 oz.	2 cups
fresh parsley, chopped	1 oz.	3 tbsp.

 **TIP**

Can use white or yellow cheddar cheese.



INSTRUCTIONS

1. In large sauté pan, cook diced bacon until crispy. Drain fat. 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.
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
CCP: Hold for hot service at 140°F or higher until needed.
8. Remove from oven. Evenly top with bacon and cheese. Bake for additional 5 minutes, or until golden brown.
9. Top with parsley.
10. To Serve: Using knife make 3 even cuts horizontally and vertically, to yield 16- 3'x5' squares. Using a spatula or #4 scoop, portion each serving (about 1 cup) onto plate. Serve immediately.