

# Cowboy Casserole

Yeehaw! There's nothing like a Cowboy Casserole on a cold and stormy day. This easy-to-make casserole can quickly become a family favorite. The kiddos will love the tater tots, and let's face it, you will too!

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## Ingredients:

1 pound [SFF Ground Beef](#)  
1 10.75 ounce cream of mushroom soup  
1/2 cup milk  
1/3 cup sour cream  
1 tsp onion powder  
1/2 tsp salt  
1/2 tsp black pepper  
1 1/2 cups frozen corn  
1 1/2 cups cheddar cheese shredded, divided  
1/2 cup [SFF Pork Bacon](#) cooked and chopped  
28 ounces tater tots frozen



## Method:

Preheat the oven to 375 degrees. Spray a 9×13 pan with cooking spray.

In a skillet, cook ground beef, breaking it into small pieces, until no longer pink. Drain grease.

In a large bowl, whisk cream of mushroom soup, milk, and sour cream until smooth.

Add onion powder, salt, and black pepper. Mix until combined.

With a wooden spoon stir in ground beef, corn, 1/2 cup of cheese, and bacon until well mixed.

Pour into the prepared pan. Layer 1/2 cup cheese and tater tots on top.

Bake for 40 minutes until bubbly and tots are browned. Then top with remaining 1/2 cup cheese and bake until melted; about 5 minutes.

Serve with an additional sprinkle of bacon, if desired. Adapted from [Kitchen Fun](#).

## Make Ahead:

To make ahead and freeze, follow all steps and stop at baking time. Wrap your casserole well and toss in the freezer. Bake for 40 minutes if thawed and if frozen, check after 55 minutes. This recipe can be split into two 8"×8" aluminum disposable pans, or one 9"×13" disposable aluminum baking dish. See our make ahead tips and tricks on pages 3-4.

