Plate Dream

Cheesy Potato Burritos with Crispy Tater Tots

Cheesy potato burritos wrapped in a soft tortilla, topped with crispy tater tots for extra crunch.

15 min	20 min	35 min	4	Easy	American
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 3 cups diced Yukon Gold potatoes
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] 4 large flour tortillas
- [ ] 1 cup frozen tater tots
- [ ] 2 tbsp butter
- [ ] 1 tbsp lime juice
- [ ] 1/4 cup sour cream

Seasonings

- [ ] 1 tsp salt
- [ ] 1/2 tsp black pepper
- [ ] 1/2 tsp smoked paprika

Instructions

1. Preheat the oven to 425°F (220°C) and spread tater tots on a baking sheet; bake until golden, about 12-15 minutes.
2. While the tots bake, melt butter in a skillet over medium heat, add diced potatoes, season with salt, pepper, and smoked paprika, and sauté until tender, about 8-10 minutes.
3. Stir in shredded cheddar, letting it melt into the potatoes; add a splash of lime juice and mix gently.
4. Warm each tortilla in a dry pan, place a spoonful of the cheesy potato mixture in the center, top with a handful of crispy tater tots, drizzle with sour cream, and roll up tightly.
5. Serve immediately, perhaps alongside a simple garlic chicken wrap for extra protein.

Nutrition per serving

420 kcal	15 g	45 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the potatoes release too much moisture, increase heat slightly to evaporate excess liquid.
- For extra crispness, finish the assembled burritos under the broiler for 1-2 minutes.
- Feel free to sprinkle chopped chives on top for a fresh pop.