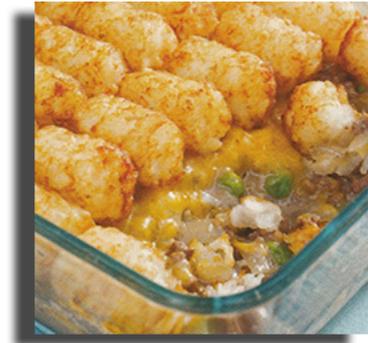


MINNESOTA

Tater Tot Hot Dish

Serves 10



INGREDIENTS:

- 2 Pounds lean ground beef
- 1 large onion, chopped
- 1 cup sliced fresh mushrooms
- 1 tsp salt-free herb seasoning blend
- 1 pinch ground black pepper to taste
- 1 dash Worcestershire sauce
- 1 (10.75 oz) cans condensed cream of mushroom soup
- 1 (16 oz.) package frozen chopped spinach, thawed and drained
- 1 (16 oz) package frozen potato rounds
- 8 slices Swiss cheese

DIRECTIONS:

1. Preheat the oven to 350 degrees F (177 degrees C)
2. Crumble the ground beef into a large skillet over medium-high heat. When it starts to release some juices, add the onion. Season with Worcestershire sauce, salt-free her seasoning, and pepper. When the beef is almost completely browned, add the mushrooms, and saute them for a couple of minutes. Drain off any excess grease and stir in the cream of mushroom soup and spinach.
3. Transfer the beef mixture to a 9"x13" baking dish. Top with slices of Swiss cheese. Neatly layer the potato rounds over the top. Bake for 45 – 60 minutes in the preheated oven until the potato rounds are toasted.
4. Recipe courtesy of Meredith Corporation magazines (e.g., allrecipes.com, eatingwell.com, bhg.com, marthastewartliving.com) unless otherwise noted.

AWCCS United States of Food

<https://awccs.wildapricot.org/Recipes>