THE EASY SHORTCUT COLLECTION

Smashed Tater Tot Latke Hack with Toppings

No peeling, no grating, no fuss. Just crispy little latkes from frozen tater tots.

OVEN 400–425°F	SOFTEN 5–10 minutes	CRISP 10–20 minutes

WHAT YOU'LL NEED

- Frozen tater tots (as many as you'd like)
- Oil spray or a little oil for brushing
- Onion powder, garlic powder, and salt, to taste
- Toppings: **Dairy** - sour cream, thinly sliced red onion, capers; ricotta, lemon zest, hot honey; **Meat** - shredded beef and Russian dressing; **Sweet** - applesauce, cinnamon, and crushed pecans

HOW TO MAKE THEM

01 **Prep the pan.** Line a baking sheet with parchment paper. Lightly spray or brush with oil.

02 **Pre-bake the tots.** Arrange frozen tater tots with enough space to flatten. Bake at 400–425°F for 5–10 minutes, until softened.

03 **Smash them flat.** Carefully remove the pan. Smash each tot into a little pancake using the flat bottom of a heavy mug or glass jar.

04 **Season.** Sprinkle with onion powder, garlic powder, and black pepper.

05 **Crisp and serve.** Return to the oven for 10–20 minutes, until golden and crisp. Top, as desired.





