

# Simple Mexican Tater Tots

## Homemade Taco Seasoning:

- 1 T. paprika
- 1 t. cumin
- 1 t. onion powder
- 1 t. oregano
- ½ t. garlic powder
- ½ t. corn starch (to absorb moisture and thicken)
- ¼ t. salt

## Tater Tot Ingredients: Yield: 15

- 3 Russet potatoes (3 c. shredded)
- ½ t. homemade taco seasoning
- ½ t. salt
- 1 t. olive oil

## Directions:

1. Peel potatoes and cover with cold water. Bring to a boil, slightly reduce heat and cook for 7 minutes.
2. Drain and cool. Chop potatoes in small pieces and place in food processor. Add taco seasoning, salt and olive oil. Pulse about 10 times until mixture begins to come together itself.
3. Form into tater tots, using a little water as needed on your hands. Bake at 425° for 15 minutes on parchment-lined tray. Broil an additional 1-2 minutes if desired. Enjoy! Serve with Mexican sauce if desired!

**\*Notes:** To make Mexican sauce, blend one can of S & W stewed tomatoes, Mexican Style, in your blender, on low speed until slightly chunky. This makes an inexpensive, tasty sauce!

You can also grate the potatoes, add the remaining ingredients, form into tots and bake.