

Buffalo Baked Veggie Tots

This classic American snack, a fun take on classic tater tots packed with extra flavors and a hint of spiciness, is sure to make your taste-buds tingle with excitement!



Snack

American

25 min

Total time

Easy

Difficulty

266

kcal / serving

Ingredients

- 1 cup shredded potatoes
- 1/2 cup grated carrot
- 2 tablespoons ketchup
- 2 tablespoons hot sauce
- 1 clove minced garlic
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon smoked paprika
- 1/4 teaspoon celery seed
- 2 tablespoons of olive oil

Steps

- 1** Preheat oven to 425F.
- 2** In a bowl, mix together potatoes, carrot, ketchup, hot sauce, garlic, garlic powder, onion powder, smoked paprika, and celery seed.
- 3** Grease a baking sheet with olive oil.
- 4** Using your hands, shape the mixture into about 1-inch round tater tots and place on baking sheet.
- 5** Bake for 15–20 minutes, until golden brown and crispy.