

# Vegetarian Tater Tot Casserole

## Veggies

1/2 Yellow Onion  
1/2 Red Bell Pepper  
1/2 Green Bell Pepper  
2 Cloves Garlic

## Main Ingredients

1/2 Bag Frozen Tater Tots  
**12 oz Package Smart Ground Meatless Crumbles**  
1 Tbsp Worcestershire Sauce  
1 Cup Shredded Cheddar  
Seasoning Salt (French Fry or Lawry's etc.)  
1 Tbsp Olive Oil  
1/2 tsp Onion Powder  
1/2 tsp Garlic Powder  
Salt and Pepper

## Roux

2 Tbsp Unsalted Butter  
2 Tbsp Flour  
1 Cup Veggie Broth  
Salt and Pepper

Preheat your oven to 350° spread your Tots on a baking sheet, sprinkle with Seasoning Salt and pop them into the oven for about 10-15 minutes while you chop all your veggies and grate your cheese.

Heat Olive Oil in a large non-stick skillet on medium heat, toss in your Onion and Bell Peppers, saute until tender.

When Veggies are almost done, add your Garlic, then add in your Smart Ground Crumbles, Worcestershire, Onion Powder and Garlic Powder. stir to combine, remove from heat.

For the Roux; In a small sauce pot melt your butter over medium heat, whisk in your flour and salt and pepper and let bubble for a minute or two. Slowly pour in the Veggie broth and let it come to a simmer while continuously stirring. Once gravy is desired thickness mix into the skillet full of Veggies and Smart Ground.

Pour your veggie/gravy mixture into a greased 2 quart casserole dish, top with cheese and Tater Tots and bake at 350° for 15-20 minutes or until Tots are crispy and cheese is bubbly.