

Nashville Hot Dish

COOK TIME: 30 minutes YIELDS: 15 Servings

INGREDIENTS: 4 c Tater Tots

6 oz Breaded Chicken, fresh or thawed 1 Tbsp F+F Nashville Hot Seasoning 6 oz Sour Cream, plus more for serving 16 oz Cream Cheese, softened 1/4 c Milk

1-3 Tbsp F+F Fire Roasted Hot Sauce 1 Tbsp Honev

1 c shredded Mozzarella or Cheddar, divided

2 Garlic Cloves, minced

6 Green Onions, chopped, for serving

DIRECTIONS:

- 1. Cook & chop up breaded chicken & set aside.
- 2. Cook tater tots according to instructions, until lightly toasted.
- 3. Toss tater tots in F+F Nashville Hot Seasoning.
- 4. Whip together sour cream & softened cream cheese until smooth, adding milk in slowly.
- 5. Add 1 to 3 tablespoons of F+F Fire Roasted Hot Sauce (more for a spicier dish), honey, ½ cup mozzarella or cheddar, garlic & green onions to cream cheese mixture & stir well.
- 6. Assemble dish by layering tater tots, cream cheese mixture, breaded chicken & remaining cheese.
- 7. Preheat oven to 375°F and bake for 15-25 minutes, or until bubbly and brown.
- 8. Serve with additional sour cream and green onions on top.

