**Carol’s Crockpot Totchos**

Hello football season and I wouldn’t be a good wife without saying Go 49ers!!!  This week is a great crockpot recipe that is perfect for football parties all season long.

We’re making crockpot totchos…think nachos, but on tater tots instead of chips! This recipe makes enough to feed an entire army (or a few growing teenage boys lol).

I love to make the first part of this recipe when I’m already making tacos…I just brown up some extra ground beef and add my taco seasoning packet. I’ll either freeze this to use later or put it in the fridge if I’m going to make this recipe soon. It makes everything else go a lot quicker!

So let’s get cooking…

**Ingredients:**

* 2 Lbs Ground Beef
* 1 Taco Packet
* 1 Can Black Beans, Drained
* 1 Can Rotel
* 1 Can Green Chiles
* 1 Cup Fresh Pico/Salsa
* 1 Small Can Black Olives
* 1 Large Can of Enchilada Sauce
* 32 Oz Bag of Tater Tots
* 1 Package Shredded Taco Cheese

**How to Make:**

* In a skillet on the stove, brown two pounds of ground beef.
* To it, add a taco seasoning packet, black beans (drained), Rotel, green chiles, pico or fresh salsa, black olives and enchilada sauce.
* Mix together and keep stirring till it starts to bubble.
* In your crockpot, spray Pam on the bottom and sides of your crock.
* Pour half the bag of tater tots across bottom.
* Pour in your chili mixture. This recipe makes a lot of chili, so I usually just pour in 8 cups and leave the rest for another meal.
* Spread the remaining tater tots over top and put lid on crockpot. Cook on low for 3-3.5 hours.
* Pour the bag of shredded cheese over the top and cook on high for the last 30 minutes.
* Serve with your favorite taco toppings and enjoy!

We’d love to see pics of your family enjoying this recipe during football season. Share your pics on Ellis and Tyler’s [Z88.3 Mornings Facebook Page](https://www.facebook.com/Z88.3Mornings/)!

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Originally posted on [Carolbake.com](http://carolbake.com/)