



Air Fryer Bacon Wrapped Tater Tots

Description

Craving a crispy, savory snack that's easy to make? Look no further than Air Fryer Bacon Wrapped Tater Tots! This irresistible combination of golden, crispy tater tots and smoky, perfectly crisped bacon will have your taste buds dancing. The air fryer makes the process quicker and healthier while still delivering that crunchy, flavorful bite you love. Whether you're preparing a quick snack for yourself or impressing guests at your next party, these bacon-wrapped tater tots are a game-changer!

Equipment

- 1 Air Fryer

Ingredients

- 24 frozen tater tots
- 12 slices bacon
- ¼ cup brown sugar

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Instructions

- Cut each slice of bacon in half, making 24 bacon slices.
- Wrap one piece of bacon strip around one tater tot. Seal ends together with toothpicks if necessary.
- In a medium bowl, toss bacon wrapped tots with brown sugar to coat.
- Place coated tots in the air fryer basket, without stacking or overlapping.
- Air fry at 350 degrees F for 14-16 minutes, until bacon reaches your desired crispness, and tater tots are cooked through.

Notes

Optional Favorite Dipping Sauce: Hot onion dip, ranch dressing, honey mustard, blue cheese dressing or sriracha aioli.

Optional Additional Toppings: Honey glaze, green onions or chives, spicy maple glaze, shredded cheese or grated parmesan cheese.

Cooking Tips: Use a silicone baking mat for easy clean up.

Nutrition

Calories: 267kcal Carbohydrates: 28g Protein: 9g Fat: 13g Saturated Fat: 4g Polyunsaturated Fat: 3g Monounsaturated Fat: 6g Trans Fat: 0.04g Cholesterol: 24mg Sodium: 653mg Potassium: 280mg Fiber: 1g Sugar: 14g Vitamin A: 11IU Vitamin C: 4mg Calcium: 22mg Iron: 1mg

Category

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Author

rauf

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