

Buffalo Tot Casserole

School Operator Recipe

School District: Loudoun County Public Schools
Operator: Stefanie Dove

Ingredients	Servings 50 - ½ cup each		Directions
	Weight	Measure	
Chicken, breast, cooked		5 LB	<ol style="list-style-type: none"> Dice chicken into 1/2" cubes Mix buffalo sauce and garlic powder together. Mix chicken with buffalo sauce. Return to refrigerator until ready to assemble. Wash celery under cool running water. Dice into 1/4" pieces. Mix mozzarella and cheddar cheese together. Add cheese mixture to buffalo chicken mixture. Assemble in individual 8 oz paper baking cups. Do not use pan spray on baking cups. Buffalo chicken/cheese mixture - #8 scoop (1/2 cup) - spread out in baking cup Top with tater tots - 10 per cup - place one tater tot in the center and then place the other tater tots in a flower formation around the center. Bake in 350°F over for approximately 30 minutes. CCP: Heat to 165°F or higher for at least 15 seconds. Drizzle the sriracha sauce in a spiral over the tater tots. Place in warmer to hold for hot service. Sprinkle with 1 tablespoon of diced celery just before placing on the serving line. <p>Serve: individual serving cup Yields: 2 oz meat/meat alternate, 1/2 cup starchy vegetable Offer with sour cream and ranch dressing bottles on cold bar.</p>
Buffalo Wing Sauce		2 1/3 CUP	
Garlic Powder		2 TSP	
Cheese, Cheddar, Shredded		1 LB	
Cheese, Mozz, Shred		1 LB	
Tater Tots		7 LB + 14 OZ	
Celery, Fresh raw, diced		2 CUP	
Sriracha		1/4 CUP	



Operator Notes:

We tried this in all of our high schools! The buffalo chicken tots that were a HUGE success with students. A buffalo sauce drizzle and celery top it off perfectly

Times

Prep Time: 30min

Cook Time: 30 min

Ready Time: 1 hour