



Classic Tot-chos



1/4th of recipe (about 7 tots): 184 calories, 8g total fat (2g sat. fat), 650mg sodium, 21.5g carbs, 6.5g fiber, 4g sugars, 5.5g protein

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Ingredients

One 16-oz. bag <u>Green Giant® Cauliflower Veggie Tots</u> 1/3 cup shredded reduced-fat Mexican-blend cheese 2 tablespoons seeded and chopped jalapeño peppers

1/4 cup salsa

2 tablespoons light sour cream 2 tablespoons chopped scallions

Directions

Preheat oven to 425 degrees. Spray a baking sheet with nonstick spray.

Place Veggie Tots on the sheet, and bake until golden and crisp, 12 - 14 minutes.

Arrange tots on the center of the sheet, so they are touching. Sprinkle with cheese, and top with jalapeño peppers.

Bake until cheese has melted, about 3 minutes.

Serve topped with salsa, sour cream, and scallions.

MAKES 4 SERVINGS

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Publish Date: January 4, 2017

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