



# PAN FRIED TATER TOTS WITH CHIVES & SEASONING

**PREP TIME:** 1 MINUTE

**COOK TIME:** 10 - 15 MINUTES

**SERVES:** 2 - 4



## INGREDIENTS

Frozen tator tots, slightly thawed  
Oil (Olive, canola, vegetable, soy, peanut or avocado)  
Chives, finely chopped  
Salt & pepper

## DIRECTIONS

1. Heat oil in pan until hot.
2. Put in tater tots and stir frequently to cook & crisp evenly.
3. Remove from oil with slotted spoon and drain on paper towel.
4. Toss chives with tots.
5. Season with salt and pepper. Play with other seasonings...parmesan, chili powder, garlic salt...depending on what you're pairing them with, be creative!
6. Serve hot.

