All you need to make this tater tot waffle recipe is a bag of frozen tater tots, a waffle iron and nonstick cooking spray. The tots are baked first in the oven, then they hit the waffle iron to make their delicious transformation into a crispy waffle.

You can top these tater tot waffles with whatever you like, from sour cream to cheese to green onions to fresh chives to ketchup. Or sprinkle them with sea salt when they're hot out of the waffle iron and snack away! They're also at home beside scrambled eggs, fried eggs and omelets.

Cuisine: American
Prep Time: 5 minutes
Cook Time: 30 minutes
Total Time: 35 minutes
Servings: 8

Ingredients

- 28 – 32 ounces (1 bag) frozen tater tots

Recipe Notes

- To cook the tater tots in your air fryer, preheat to 360 degrees F, then cook the tots in the basket or tray for about 10 minutes. Proceed with next step of cooking in the waffle iron.
- Cover the baking sheet with parchment paper or aluminum foil for easier cleanup.
- Make extra waffles and freeze them for later in a plastic freezer bag.
- While potatoes are gluten-free, not all brands of store-bought tater tots are certified gluten-free. Ore-Ida notes on its website that Ore-Ida brand tater tots are gluten-free.

Here's how to make it:

1. Put the frozen tater tots onto a baking sheet in a single layer. Bake in a preheated 425-degree F oven until hot and crispy, about 18 to 20 minutes.

2. Heat the waffle iron and spray it with nonstick cooking spray. Add a single layer of tots to the waffle make (do not leave any gaps). Close the waffle maker and cook until golden brown and crispy about 4 to 5 minutes. Repeat with remaining tots.