

# New Year's Signature Recipe

## Ingredients

1 tbsp.	Canola oil
1	Medium onion, finely chopped
6 oz.	Smoked ham, cut into 1 in. pieces
4 cups	frozen potato tots, thawed
6	Large eggs, lightly beaten
½ cup	Sour cream
½ cup	Half-and-half
1 tbsp.	Dried parsley flakes
¾ tsp.	Garlic powder
½ tsp.	Pepper
1½ cups	Cheddar cheese, shredded

# Loaded Potato Tots

## Directions

1. Heat oven to 350°. In a large skillet, heat oil over medium heat. Add onion; cook and stir until tender, 2-3 minutes. Add ham; cook until lightly browned, 1-2 minutes, stirring occasionally. Remove from heat.
2. Line bottom of a greased 11x7-in. baking dish with Tater Tots; top with ham mixture. In a large bowl, whisk eggs, sour cream, cream and seasonings until blended. Stir in cheese; pour over top. Bake, uncovered, until golden brown, 35-40 minutes.