

Table of Contents



- [Equipment](#)
- [Ingredients](#)
- [Instructions](#)
- [Notes](#)
- [Nutrition](#)

Equipment

- 1 Air Fryer

Ingredients

- 24 frozen tater tots
- 12 slices bacon
- ¼ cup brown sugar

Instructions

- Cut each slice of bacon in half, making 24 bacon slices.
- Wrap one piece of bacon strip around one tater tot. Seal ends together with toothpicks if necessary.
- In a medium bowl, toss bacon wrapped tots with brown sugar to coat.
- Place coated tots in the air fryer basket, without stacking or overlapping.
- Air fry at 350 degrees F for 14-16 minutes, until bacon reaches your desired crispness, and tater tots are cooked through.

Notes

Optional Favorite Dipping Sauce: Hot onion dip, ranch dressing, honey mustard, blue cheese dressing or sriracha aioli.

Optional Additional Toppings: Honey glaze, green onions or chives, spicy maple glaze, shredded cheese or grated parmesan cheese.

Cooking Tips: Use a silicone baking mat for easy clean up.

Nutrition

Calories: 267kcal Carbohydrates: 28g Protein: 9g Fat: 13g Saturated Fat: 4g Polyunsaturated Fat: 3g Monounsaturated Fat: 6g Trans

Fat: 0.04g Cholesterol: 24mg Sodium: 653mg Potassium: 280mg Fiber: 1g Sugar: 14g Vitamin A: 11IU Vitamin C: 4mg Calcium: 22mg Iron: 1mg