

# FRESH MEAT HOTDISH

As prepared by Rep. Tom Emmer for the 5<sup>th</sup> Annual Congressional Hotdish Competition

## Ingredients

1 pound, ground beef  
1 can, cream of mushroom soup  
1 can, cream of chicken soup  
6 oz Green Giant canned corn  
1 tsp, garlic  
1 tsp, onion powder  
1 onion, diced  
1 red bell pepper, diced  
1 green bell pepper, diced  
1 tsp, Lawry's seasoned salt  
1 bag, Tater Tots  
1.5 cups, shredded Land O'Lakes cheddar cheese  
1.5 cups, shredded Land O'Lakes jalapeno jack cheese  
1 tsp Cumin  
1 tsp Chili powder  
1 tsp Paprika  
Pinch of Salt and pepper  
Optional: hot sauce

## Directions

Mix onion, peppers, Lawry's, onion powder, and garlic into raw hamburger  
Add cumin, chili powder, paprika and salt and pepper to tater tots  
Brown the hamburger mixture  
Mix the corn with the cans of soup  
Spread the beef in the bottom of a 9 x 13 baking dish  
Alternate layers of soup/corn mixture and cheese  
Top with a layer of tater tots  
Bake for one hour at 375