**Build Your Own Super Tater Bowl Station**

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**Description:** Crispy oven baked diced potatoes, served with an assortment of toppings.

**Servings:** 12

**Preparation Time:** 15 minutes

**Cooking Time:** 30 minutes

**Total Time:** 45 minutes

**Potato Type:** Frozen Diced Potatoes

**Course:** Entree

**Ingredients**

* 2.2lbs (1 kg) Frozen Diced Potatoes
* 2/3 cup (180g) Bacon Bits
* 2/3 cup (180g) Sliced Black Olives
* 6 cups (1.4 kg) Prepared Chili
* 1 cup (240ml) Sour Cream
* 1 cup (240 ml) Prepared Queso Dip
* 1 cup (40g) Green Onions, sliced
* 1 cup (240 ml) Prepared Guacamole

**Preparation**

1. Preheat the oven to 400 °F (204 °C)
2. Place frozen diced potatoes on a baking sheet lined with aluminum foil and bake for 25-30 minutes or until golden and crisp.
3. Assemble all the ingredients in separate bowls, heating the ingredients that require heating such as the queso and chili.
4. When the potatoes are crispy and hot, transfer them to a serving dish. Portion the potatoes in the bottom of a bowl and top them with whatever toppings you so choose.
5. Serve immediately and enjoy.



Vitamin C: 11.64mg