

Fish Sticks & Tater Tots

Fish sticks and Tater Tots are the ultimate “quicky” survival food. Perfect when you have the munchies, but don’t feel like measuring, chopping, and actually cooking a meal.

The problem is that each requires different oven temps and cooking times.

For example - for 2 servings, fish sticks require baking at 425 degrees for 14-16 minutes. Tater Tots require baking at 450 degrees for 16-18 minutes. Unless you have two ovens or are willing to cook one and let it cool while cooking the other, you are in what is referred to as a “quandary”.

You could cook them both using the fish sticks formula and the Tater Tots would be mushy. Or you could use the Tater Tots formula and the fish sticks would be burned.

It’s like buying hotdogs 10 to a pack and buns 8 to a pack. You can overload your brain trying to figure out how many of each to purchase so you end up with the same number of each.

So after years of scratching my head over this issue, I’ve come up with a method of cooking both at the same time so they each end up the way I like them.

Ingredients:

Fish sticks

Tater Tots

Broiling pan

Directions:

Preheat the oven to 450 degrees.

Place the Tater Tots in a single layer on a broiling pan

Reduce heat to 425 and bake for 8 minutes.

Flip the Tater Tots and add the fish sticks in a single layer.

Bake for 8 minutes.

Flip Tater Tots and fish sticks.

Bake for 8 more minutes.

They should be close to perfect now. If you want them a bit crispier, leave them in for a few more minutes.

Eat ‘em up!