

Cheesy Birria Hashbrown Casserole, Integrated x Basic American x McCormick x Affinity

General Information

Recipe #	Category	Source
2217535	Lunch Entree	Local

Ingredients

Name	Quantity	Quantity + 2
Integrated Fully Cooked Beef Birria – 8/5#	2 lbs., 1 7/8 oz.	
Potatoes, Hashbrowns, Redi-Shred, Golden Grill, 6/2.5#, 15#, Basic American Foods, 71341	1 carton, prepared	
Cheese, Cheddar, Yellow, Shredded, 6/5#, USDA, 100003	1 qt., 1 pt., 3/4 c.	
Milk, lowfat, fluid, 1% milkfat, with added nonfat milk solids, vitamin A and vitamin D	1 pt.	
Spices, Garlic Powder, 6/21oz, 9.75#, McCormick Culinary, 900223224	2 tsp.	
Spices, Onion Powder, 6/20oz, 7.5#, McCormick, 900210224	2 teaspoon	
Seasoning, Cumin, 6/14oz, 5.25#, McCormick Culinary, 900223190	1 1/2 tsp.	
Spices, Chipotle Chili Pepper, 6/16oz, 6#, McCormick Culinary, 932983	1 tsp.	

Preparation Instructions

HACCP Process: #2 - Same Day Service

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Hashbrowns Preparation-

Method 1- Same Day Use

Add 1 gallon hot water (140-150°F) to fill line. Close carton. 2: Allow refresh of 20 minutes. 3: Drain.

Transfer to holding pan, cover (refrigerate if not grilled immediately).

Method 2- Overnight Refresh

Leave 1" space between cartons. Add cold water to fill line, close and refrigerate overnight. Note: Results in firmer hashbrowns.

Birria Preparation-

Thawing Instructions: For best results, thaw in the refrigerator at least 48 hours for single bag units, or up to 72 hours for multiple bag units in a box. DO NOT thaw at room temperature.

Method 1 – Boil-in-Bag

Place frozen or thawed bag(s) of product into a large pot and add enough water to fully cover the bag(s). Bring to a boil on high heat, then reduce to medium-high heat. Heat until



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Serving Size	Yield
1 svg	27.00

Nutrition Facts

Serving Size 1 svg (125 gm)

Amount Per Serving		
Calories		273.443
% Daily Value*		
Total Fat	9.302 gm	14.311%
Saturated Fat	6.189 gm	30.947%
Trans Fat	0.000* gm	
Cholesterol	31.179 mg	10.393%
Sodium	223.011 mg	9.292%
Total Carbohydrate	33.764 gm	11.255%
Dietary Fiber	2.056 gm	8.223%
Total Sugars	0.513* gm	
Includes 0.513* gm of Added Sugars		
Protein	9.811 gm	19.621%
Vitamin A	10.746*	1.194%
Vitamin C	0.183*	0.306%
Vitamin D	0.181*	0.907%
Calcium	43.806*	4.381%
Iron	0.525*	2.917%
Potassium	553.518*	11.777%
Saturated Fat % of Calories		20.372 %
Added Sugar % of Calories		0.751 %

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

internal temperature reaches 165°F, as measured by an instant read thermometer. Remove from water. Cut open bag and pour package contents into desired serving pan and serve.

Method 2 – Foodservice Compartment Steamer or Combi Oven (Steam Mode)

Place frozen or thawed bag of product into a steam pan and place in steamer. Steam until internal temperature reaches 165°F, as measured by a meat thermometer. Remove from steamer. Cut open bag and pour package contents into desired serving pan and serve.

Compose Casserole-

1. Use **1 full carton (40 oz) prepared hashbrowns**, approximately **13¾ cups prepared**.
2. Preheat conventional oven to **350°F**. Lightly coat one full-size 2½-inch steam-table pan with nonstick cooking spray.
3. In a large mixing bowl, combine:
 - o 1 carton (40 oz) prepared hashbrowns
 - o **33¾ oz (2.11 lb) birria**, including a small amount of its juices
 - o **5¾ cups shredded cheddar cheese**, reserving 1 cup for topping
 - o 2 cups low-fat milk
 - o 2 tsp garlic powder
 - o 2 tsp onion powder
 - o 1½ tsp ground cumin
 - o 1 tsp chipotle chili pepper
4. **Fold gently until evenly combined**. Mixture should be moist and cohesive but should **not have liquid pooling in the bottom**. If mixture appears dry, add additional milk **¼ cup at a time, up to ½ cup additional milk**.
5. Transfer mixture to prepared steam-table pan. Spread evenly without firmly compressing the potatoes.
6. Sprinkle the remaining **1 cup shredded cheddar cheese** evenly over the top.
7. Bake **uncovered at 350°F for approximately 30–40 minutes**, until cheese is melted, casserole is bubbling around the edges, and the top is lightly golden. Heat to an internal temperature of **165°F for at least 15 seconds**.
8. Remove from oven and allow casserole to **rest 10 minutes before portioning**. This allows the potatoes and cheese to set slightly for cleaner, more consistent portions.
9. **Portion casserole evenly into 27 servings**. For best portion consistency, determine the finished weight of the casserole after cooking and divide by 27 to establish the serving weight.
10. For hot holding, maintain at **135°F or above**.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	2 oz
Starchy	0.5 cups

Added Sugar Limitations

Not applicable.

Vendors

Basic American Foods 

Mccormick & Company Inc. 

USDA Foods in Schools 

Yield: 27 servings

Estimated serving size: approximately ¾ cup (#6 scoop) Portion by weight for greatest accuracy.

Crediting per serving: 2 oz eq M/MA + ½ cup starchy vegetable

- 1 oz eq M/MA from beef birria
- 1 oz eq M/MA from cheddar cheese
- ½ cup starchy vegetable from prepared hashbrowns

Dates

Last Updated
09-23-2026

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08-31-2026