

## This Southern Pot Roast Plate with Baked Mac, Greens, and Cornbread Is the Ultimate Comfort Meal

Southern-Style Pot Roast with Mac and Cheese, Collard Greens & Cornbread



**OVEN**  
**375°F**

**TIME**  
**3 min**

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### INGREDIENTS

? For the Pot Roast:

3 lb chuck roast

1 tbsp olive oil

1 onion, sliced

3 cloves garlic, minced

2 cups beef broth

1 tbsp Worcestershire sauce

1 tsp smoked paprika

1 tsp salt

$\frac{1}{2}$  tsp black pepper

1 tbsp cornstarch (optional, for thickening)

? For the Baked Mac and Cheese:

2 cups elbow macaroni

2 tbsp butter

2 tbsp all-purpose flour

1  $\frac{1}{2}$  cups milk

2 cups shredded cheddar cheese

$\frac{1}{2}$  tsp salt

... tsp black pepper

$\frac{1}{4}$  cup cheddar cheese (for topping)

? For the Collard Greens:

1 bunch collard greens, chopped

2 slices bacon or  $\frac{1}{4}$  cup diced ham

1 tbsp butter  
1 clove garlic, minced  
1 cup chicken broth  
? For the Cornbread Muffins:  
1 cup cornmeal  
1 cup all-purpose flour  
... cup sugar  
1 tbsp baking powder  
1 cup milk  
1 egg  
... cup melted butter

## DIRECTIONS

1. Make the Pot Roast: Heat olive oil in a large Dutch oven or pot over medium-high heat. Sear the chuck roast on all sides until browned (about 2-3 minutes per side). Remove and set aside.
2. Add onions and garlic to the pot and sauté for 2 minutes.
3. Add:
4. Beef broth
5. Worcestershire sauce
6. Paprika, salt, pepper
7. Return roast to the pot. Cover and simmer on low for 3-4 hours, or until fork-tender.
8. Optional: Mix 1 tbsp cornstarch with 2 tbsp cold water, stir into the pot and simmer until thickened.
9. Bake the Mac and Cheese: Cook macaroni according to package directions. Drain.
10. In a saucepan, melt butter, whisk in flour to make a roux. Slowly add milk, whisking until thickened.
11. Stir in:
12. 2 cups cheddar cheese
13. Salt and pepper
14. Combine cheese sauce with pasta and pour into a baking dish. Top with  $\frac{1}{2}$  cup shredded cheese and bake at 375°F (190°C) for 15 minutes, until bubbly and golden.
15. Cook the Collard Greens: In a large skillet or pot, cook bacon until crispy. Remove and set aside.

16. Butter
17. Garlic
18. Chopped collard greens
19. Stir until wilted. Pour in chicken broth, season with salt and pepper, and simmer for 20 minutes until tender.
20. Stir in bacon before serving.
21. Bake the Cornbread Muffins: Preheat oven to 375°F (190°C). In a mixing bowl, combine cornmeal, flour, sugar, baking powder, and salt.
22. In another bowl, whisk together milk, egg, and melted butter. Combine wet and dry ingredients until smooth.
23. Spoon into muffin liners and bake for 15-20 minutes, or until golden and a toothpick comes out clean.

## TIPS FOR SUCCESS

Use chuck roast for the most flavorful, melt-in-your-mouth result.

Let the mac and cheese rest for 5 minutes before serving for the best texture.

For even more flavor in your greens, add a dash of hot sauce or vinegar .

Make extra muffins-you'll want them for soaking up pot roast gravy! ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/this-southern-pot-roast-plate-with-baked-mac-greens-and-cornbread-is-the-ultimate-comfort-meal/>