

How I Built the Coziest Southern-Style Plate with Beef Stew, Macaroni and Cheese, and Collards

2 lb beef stew meat, cut into chunks



OVEN
375°F

TIME
15 to 20 min

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INGREDIENTS

For the Collard Greens: 1 lb collard greens, washed and chopped 1 tbsp olive oil 1 onion, chopped 2 cloves garlic, minced 1 cup chicken broth Salt and pepper, to taste 1/4 tsp red pepper flakes (optional) How I Make It (:

DIRECTIONS

1. Step-by-: Step)
2. Get : That Beef Stew Going
3. I start with the stew because it takes the longest and develops the most flavor over time. I heat a heavy-bottomed pot or Dutch oven with olive oil and brown the beef in batches so it gets that nice crust. Don't rush this step-it's where a lot of flavor starts.
4. After the meat's browned and set aside, I sauté the onions and garlic in the same pot, soaking up all those beefy bits left behind. Then in goes the tomato paste, flour, and a splash of broth and wine to build a roux-like base. Once everything's mixed together and smooth, I add the remaining broth, veggies, herbs, and the beef.
5. I let that stew simmer on low, covered, for about
6. 5 to 2 hours. The longer it goes, the more tender the beef becomes and the richer the broth gets.
7. Build the : Creamiest Macaroni and Cheese
8. While the stew is working its magic, I cook the macaroni until just al dente, then drain it and set it aside.
9. In another pot, I make a simple roux with butter and flour, then slowly whisk in milk until it thickens slightly. I stir in the cheeses, a bit of mustard powder, and season it to taste. Once that sauce is smooth and melty, I add in the pasta and stir to coat.
10. I transfer the mac into a baking dish, sprinkle breadcrumbs over the top, and bake it at 375°F for

about 15 to 20 minutes until the top is golden and bubbly. That crunchy top layer with the gooey cheese underneath is pure comfort.

11. Sauté and Simmer the Collard Greens
12. These greens come together quickly but taste like they've been on the stove all day. I sauté onions and garlic in olive oil until fragrant, then add the chopped collards in batches with a splash of chicken broth each time. I season with salt, pepper, and a little red pepper flakes if I'm feeling bold.
13. Once everything's in the pan, I cover it and let it simmer gently for 15 to 20 minutes, stirring occasionally, until the greens are tender but not mushy.
14. Plate : It All Up
15. When everything's ready, I grab a deep dish or a takeout-style container and start layering: a generous scoop of beef stew with its rich, thick sauce, a creamy pile of mac and cheese with that toasted topping, and a hearty helping of collard greens to round it all out. The colors, textures, and smells are just inviting. It's the kind of meal that feels like home.
16. My Tips for a : Flawless Meal
17. Don't skip the wine in the stew
18. if you have it. It adds depth and makes the sauce feel a little more luxurious.
19. Use freshly shredded cheese
20. for the mac-it melts way better than the pre-shredded kind.
21. For smokier collards
22. , add a bit of smoked paprika or a dash of liquid smoke. A smoked turkey leg or a few bacon bits work great too.
23. Make-ahead friendly
24. : This whole plate holds up great in the fridge. I reheat in the oven or on the stovetop with a splash of broth or milk to revive the textures.
25. What I : Serve with This Plate (If Anything)

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

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