

# Annual Cookbook

BY THE CLIENT EXPERIENCE TEAM

2023



We hope your 2023 was filled with happy moments, fun experiences, and, most importantly, lots of good food.



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To thank you for your partnership, the Nelnet Campus Commerce Client Experience team stuffed the 2023 Annual Cookbook with delicious recipes to carry you through every season. Each dish was hand-picked to bring you joy in the coming year.

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**SPRING**



APPETIZER

# PEPPERY JELLY DIP

**PREP TIME:**  
15 MINUTES

**COOK TIME:**  
N/A

**SERVINGS:**  
16

## DIRECTIONS:

1. Leave cream cheese out to soften for about 15 minutes or put it in the microwave at 2 power for 10-15 seconds.
2. Cover cream cheese block with pepper jelly. Use entire jar (8-16oz). DO NOT MIX TOGETHER.
3. Dip in and enjoy.

## INGREDIENTS:

- 1 block of cream cheese
- 1 jar of pepper jelly
- 1 box of Ritz Crackers

## FROM THE KITCHEN OF: *Ian McGovern*

HIGHER ED, ACCOUNT MANAGER I

My mom's a southern gal and she has all these recipes from back where she grew up. This recipe uses popular southern brands of pepper jelly and it's great for early spring, right when we're coming out of Winter. It can be cool and fresh while also a little bit spicy. Goes great on many different kinds of crackers. Though I've only been in this role for five months, I've been working at Nelnet a bit longer. I started in June of 2021 as an intern, and when my internship ended, I knew I wanted to keep working at Nelnet. For fun, I read classic science fiction novels. I'm currently on Dune - I highly recommend it.





MAIN DISH

# CHICKEN BACON RANCH TORTELLINI

**PREP TIME:**  
10-15 MINUTES

**COOK TIME:**  
4-6 HOURS

**SERVINGS:**  
VARIES

## DIRECTIONS:

1. Spray crockpot.
2. Add 1 pound chicken breast to crockpot.
3. Season with salt, pepper, paprika, onion powder, and ranch seasoning.
4. Add 1 tablespoon of minced garlic and 1 jar of alfredo sauce.
5. Cook on low 4-6 hours.
6. Shred or cube the chicken.
7. Pour frozen tortellini into the crockpot.
8. Add cup of shredded cheese and bacon (cooked and chopped).
9. Cook on high until tortellini is tender (20-30 minutes). Stir a few times while it cooks to make sure tortellini gets covered in sauce.

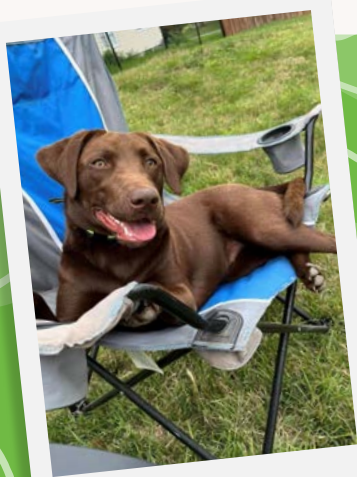
## INGREDIENTS:

- 1 pound chicken breast
- 1/2 teaspoon each of salt, pepper, paprika, and onion powder
- 1 tablespoon ranch seasoning
- 1 tablespoon minced garlic
- 1 jar alfredo sauce
- 6 pieces bacon, cooked and chopped
- 1 cup monterey jack shredded cheese
- 1 (19 ounce) bag frozen tortellini

**FROM THE KITCHEN OF:** *Marci Mueller*

HIGHER ED, MANAGER

Hello! My name is Marci Mueller and I've been at Nelnet for over 14 years. I transitioned over to the Manager of Higher Ed Account Management in September 2022. I love working with our team and helping them support our clients. My husband Joel and I decided to add a fur baby (chocolate lab) to our household in February. Pearl keeps us on our toes with all her lab puppy energy. We also are very involved in our nine nieces' and nephews' lives and sporting events. If we aren't busy with their activities, we will be out driving the country in our Side by Side or out camping with my parents.





MAIN DISH

# OLIVE GARDEN CHICKEN

**PREP TIME:**  
20 MINUTES

**COOK TIME:**  
4-6 HOURS

**SERVINGS:**  
3-5

## DIRECTIONS:

1. In crock pot, place the following on low for 4-6 hours until chicken is cooked: chicken breast, garlic, Olive Garden Italian dressing, parmesan cheese, salt, and pepper.
2. Once chicken is cooked, add cream cheese and let melt for 30 minutes. You can also add 8 ounces cooked (al dente) pasta or 2 cups cooked rice.

## INGREDIENTS:

- 1 1/2 pounds chicken breast
- 2 cloves garlic, minced
- 3/4 cup Olive Garden Italian dressing
- 1/2 cup grated parmesan cheese
- Salt and pepper to taste
- 8 ounce block of cream cheese
- 8 ounces cooked pasta or rice

## FROM THE KITCHEN OF: *Eric Jaacks*

HIGHER ED, SENIOR ACCOUNT MANAGER I

Hi, everyone! My name is Eric Jaacks and I am a Senior Account Manager on the Nelnet Campus Commerce team. I have lived in Lincoln, Nebraska my entire life and have been with Nelnet for seven years now. I'm excited to be a part of this year's cookbook, my favorite annual tradition! This meal is a great meal for our busy every day lives. I have recently married my best friend and this meal is a go-to for us during our busy working days. The crockpot is sometimes our savior! We live in Lincoln, Nebraska with our two cats and are excited to be moving into a home we recently purchased (as if things couldn't get any busier in our lives). My wife was gifted this recipe during a bridal shower and this meal is slowly becoming a staple for us along with many other crockpot meals. Some evenings we like to spend time together making dinner and others we would rather let the crockpot do the work for us.





MAIN DISH

# HABANERO SWEET POTATO PASTA

**PREP TIME:**  
5 MINUTES

**COOK TIME:**  
20 MINUTES

**SERVINGS:**  
4

## DIRECTIONS:

1. Add rotini pasta and sweet potatoes to a large pot of boiling water. Cook the pasta for about 8 minutes. (Optional: pan fry the sweet potato on medium heat for a crispy texture.)
2. Heat olive oil in a large pan over medium heat. Add garlic, habanero pepper, and fresh basil leaves. Cook and stir until garlic browns, about 1-2 minutes.
3. Add corn and diced tomatoes (including the liquid). Stirring occasionally, let simmer until half of the liquid has evaporated, about 5 minutes. Turn off heat. (Add salt and pepper to taste.)
4. Add the drained rotini and sweet potato chunks to the pan with the tomato sauce. Mix everything together well.

## INGREDIENTS:

- 4 cups rotini pasta
- 2 medium sweet potatoes (chopped into half-inch cubes)
- 2 (15 ounce) cans diced tomatoes
- 1 (15 ounce) can corn
- 20 basil leaves (roughly chopped)
- 2 habanero peppers (diced) (can substitute jalapeno for desired heat level)
- 2 tablespoons olive oil
- 1 teaspoon salt
- 1 teaspoon pepper
- Garlic (5 cloves minced)

## FROM THE KITCHEN OF: *Joe Pfeiffer*

HIGHER ED, ACCOUNT MANAGER I

Hello! I have been at Nelnet for half a year. I love to be outside so I can hunt, fish, and play golf. I have two dogs at home who enjoy their walks and ripping through toys. When I am not outside, I enjoy binge watching tv shows and cooking. I try to make a new meal every week which is how I discovered this recipe and I hope you enjoy it as well.







SIDE

# STRAWBERRY SPINACH SALAD

**PREP TIME:**  
10 MINUTES

**COOK TIME:**  
1 HOUR 10 MINUTES

**SERVINGS:**  
4

## DIRECTIONS:

1. Make dressing: Whisk together sugar, oil, vinegar, sesame seeds, poppy seeds, onion, paprika, and Worcestershire sauce in a medium bowl. Cover and chill for 1 hour.
2. Make Salad: Combine strawberries, spinach, and almonds in a large bowl.
3. Pour dressing over salad; toss to coat. Refrigerate for 10 to 15 minutes before serving.

## INGREDIENTS:

- 1/2 cup white sugar
- 1/2 cup olive oil
- 1/4 cup distilled white vinegar
- 2 tablespoons sesame seeds
- 1 tablespoon poppy seeds
- 1 tablespoon minced onion
- 1/4 teaspoon paprika
- 1/4 teaspoon Worcestershire sauce
- 1 quart strawberries - cleaned, hulled and sliced
- 10 ounces fresh spinach - rinsed, dried and torn into bite-size pieces
- 1/4 cup almonds, balanced and slivered

## FROM THE KITCHEN OF: *Alan Whitenack*

HIGHER ED, SENIOR ACCOUNT MANAGER I

I have been with Nelnet since April of 2019. I have enjoyed meeting all the great people in my department and all of the institution contacts. When I'm not working I am spending time with my daughter who enjoys playing volleyball and dancing. My daughter enjoys going to the lake with me, camping, and riding her scooter.





DESSERT

# STRAWBERRY COOKIES

**PREP TIME:**  
25 MINUTES

**COOK TIME:**  
8-12 MINUTES

**SERVINGS:**  
15 COOKIES

## DIRECTIONS:

1. In a blender or food processor, process the freeze-dried strawberries into a fine powder.
2. Preheat the oven to 350°F.
3. In a large bowl, beat together the butter, granulated sugar, and vanilla until combined. Beat in the egg. Add the flour, baking soda, 1/4 cup strawberry powder (save the remainder for the frosting), and salt. Beat in the strawberry jam.
4. Roll dough into rounded tablespoon size balls on a prepared baking sheet.
5. Bake 8-12 minutes.
6. Remove from the oven and let the cookies cool on the baking sheet. (They will continue to cook slightly as they sit on the baking sheet.)
7. To make the icing, mix all ingredients in a bowl with 3-4 tablespoons strawberry powder.

## INGREDIENTS:

- 3 cups freeze dried strawberries
- 1 cup room temperature salted butter
- 1 cup granulated sugar
- 1 egg
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 1/3 cup strawberry jam

## Icing

- 2 ounces cream cheese
- 2 cups powdered sugar
- 1/4 cup hot milk
- 1 teaspoon vanilla extract
- Remainder freeze dried strawberries (approximately 3-4 tablespoons after going through food processor)

## FROM THE KITCHEN OF: *Dana Keedy*

HIGHER ED, TEAM LEAD

I've been with Nelnet for five years and thankful to be a part of the Account Management team! I recently welcomed a loyal and ever-energetic companion, Chip. Chip quickly became the center of attention in my life, providing daily entertainment. We enjoy long walks together and when he's finally tired, I can enjoy a good book. While my husband and I prefer to be vacationing on the beach, when we are home we are always immersed in some sort of DIY project.





DESSERT

# LEMON BARS

**PREP TIME:**  
20 MINUTES

**COOK TIME:**  
55 MINUTES

**SERVINGS:**  
15 BARS

## DIRECTIONS:

1. Heat oven to 350°F and line a 9x13 baking dish with parchment paper.
2. Whisk together 2 1/2 cups flour with powdered sugar and salt. Pour in the melted butter and mix until combined. (Optional: add dash of vanilla.)
3. Sprinkle the dough into lined pan and press into a flat layer. Bake at 350°F for 20 minutes or until a light golden color.
4. Add sugar to a food processor and add the zest of 3 lemons. Pulse until the zest is fully incorporated and sugar is light yellow. If you don't have a processor, mince the zest and mix with the sugar.
5. Add sugar and remaining 1/2 cup flour to large bowl and mix/sift together well.
6. Add lemon juice and eggs. Mix well.
7. Pour the filling onto the warm crust. Transfer to oven and bake for 25 minutes, turning halfway through the bake. Remove from oven and allow to cool for 1 hour before chilling in the refrigerator for 2 hours.
8. Dust with powdered sugar and cut into bars

## INGREDIENTS:

- 3 cups all purpose flour (divided 2 1/2 cups for crust and 1/2 cup for filling)
- 2/3 cups powdered sugar
- 1/2 teaspoon salt
- 12 tablespoon unsalted butter melted
- 3 tablespoon lemon zest
- 3 cups sugar
- 8 eggs; room temperature
- 1 cup lemon juice

## FROM THE KITCHEN OF: *Anna Harrington*

HIGHER ED, SENIOR ACCOUNT MANAGER II

I've been with Nelnet for 2 1/2 years. I recently got married in August to my husband, who I've been with for almost 8 years. I enjoy being outside, going to coffee shops, and reading. Most of our free time is spent working on home renovations, or hosting a party of some sort. We have a dog, Kona, who also enjoys walks and the occasional pupachino from starbucks. Although I don't like to cook I do enjoy baking, so hope you enjoy these lemon bars!





**SUMMER**



APPETIZER

# CREAMY CORN DIP

**PREP TIME:**  
5-10 MINUTES

**COOK TIME:**  
10 MINUTES

**SERVINGS:**  
LARGE GROUP

## DIRECTIONS:

1. In a large bowl, combine all of the dip contents together and chill in the fridge at least 5-6 hours – but overnight is better! The longer it sits, the better it gets.
2. Serve with Frito scoops (our favorite) or tortilla chips. Store leftovers in the fridge.

## INGREDIENTS:

- 2 (11 ounce) cans Mexicorn, drained well
- 1 (4 ounce) can green chiles, chopped
- 1/3 cup jalapenos, chopped
- 8 green onions, chopped (just the green part)
- 3/4 cup mayonnaise
- 1 cup sour cream
- 1 teaspoon pepper
- 1/2 teaspoon garlic powder
- 8 ounces Mexican blend cheese
- Tortilla chips or Frito scoops

## FROM THE KITCHEN OF: *Katie Steffen*

HIGHER ED, ACCOUNT MANAGER III

Hi all! I have been at Nelnet four and a half years and have been on the Account Management team the whole time. I love working and connecting with the clients we get to work with. When not working, most of my time is spent with our busy almost two year old, Jack. He keeps us on our toes! We love this time of year, especially the beautiful Fall weather, doing anything outdoors especially frequenting all the parks close to us. This time of year is the best time for golf and watching football. Go Huskers and Chiefs!





MAIN DISH

# PEPPERCORN BURGER

**PREP TIME:**  
15 MINUTES

**COOK TIME:**  
15 MINUTES

**SERVINGS:**  
4 BURGERS

## DIRECTIONS:

### For burger:

1. Form four burger patties with the ground beef. Cook patties to preferred temperature and season with salt to taste.
2. Top with sliced cheese (allow it to melt on patty), peppercorn sauce, and onion straws.

### For Peppercorn Sauce:

1. Combine mayo and steak sauce. Add fresh cracked pepper to taste. Mix thoroughly.
2. Optional: Add two dashes of liquid smoke.

### For homemade onion straws:

1. Fill a mixing bowl with 4 cracked eggs and whisk thoroughly.
2. Fill a second bowl with 2 cups of flour and salt (to taste).
3. Slice one large white onion. Dunk onions into egg then flour mixture. Deep fry coated onions.

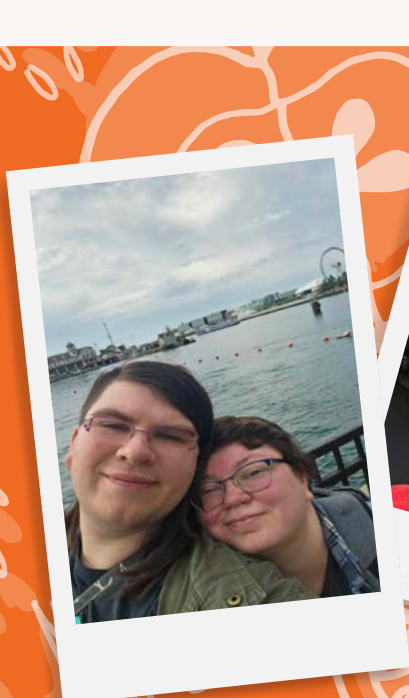
## INGREDIENTS:

- 1 pound ground beef
- 4 hamburger buns
- Cheese of choice
- 1 cup mayonnaise
- 1/4 cup steak sauce
- Fresh cracked black pepper
- 1/2 teaspoon of liquid smoke
- 1 large white onion
- 4 eggs
- 2 cups of flour
- Salt

## FROM THE KITCHEN OF: *Delta Thompson*

HIGHER ED, ACCOUNT MANAGER I

Hello - I have been with Nelnet for one year! I graduated from Southeast Community College with an Associates of Science and a focus on Physics. I've even been credited in two physics papers that studied the properties of glass. I have a loving family that consists of my three cats, Max, Galo, and Iggy, and my partner, Quinn. Quinn and I are high school sweethearts and we have just celebrated two years of marriage together in August. In our free time, we love to play video games and watch funny youtube videos.





MAIN DISH

# BANG BANG SHRIMP TACOS

**PREP TIME:**  
30 MINUTES

**COOK TIME:**  
15 MINUTES

**SERVINGS:**  
8 TACOS

## DIRECTIONS:

1. In a medium bowl combine buttermilk, salt, pepper, onion powder, and garlic powder. Pour over the shrimp and stir to coat. Set aside.
2. In a small bowl, stir together Kewpie Mayonnaise or mayo, Thai sweet chili sauce, sriracha, and rice vinegar. Set aside.
3. Prepare the coleslaw: In a small bowl combine mayo, milk, pineapple juice, salt, pepper, and paprika. Cover and set aside in fridge. Slice cabbage and carrots. Place in medium bowl. Cover and set aside in fridge. Combine before serving so the cabbage stays crisp.
4. Heat oil in a dutch oven or pot deep enough to submerge shrimp. Temperature should be 375°F. Remove shrimp from the marinade one at a time, letting excess marinade drip off. Dip both sides in cornstarch until fully coated. Tap off excess and drop in oil.
5. Fry shrimp in batches, cooking for about 3 minutes or until golden brown, crispy, and cooked through. Use a slotted spoon, to remove the shrimp and place on a paper-towel-lined plate.
6. Transfer the shrimp to a large bowl and pour the sauce over the shrimp. I start with about 1/2 of the sauce, leaving some extra for dipping if you like.
7. Toast corn tortillas on a griddle or gas flame for about 30 seconds per side.
8. Assemble your tacos: Toasted corn tortilla, then coleslaw, and any additional toppings you like.
9. Topping Options: Sliced jalapeños, sliced serranos, cilantro, lime, diced avocado, jalapeño ranch

## INGREDIENTS:

### Shrimp

- 1 pound large shrimp, peeled, deveined, tails removed
- 1/2 cup buttermilk
- 1/4 teaspoon salt and pepper
- 1/4 teaspoon onion powder
- 1/4 teaspoon garlic powder
- 3/4 cup corn starch
- Canola oil for frying
- 1/2 cup Kewpie Mayonnaise or mayo
- 3 tablespoons Thai sweet chili sauce
- 3 teaspoons (or to taste) sriracha
- 1/2 teaspoon rice vinegar

### Pineapple Coleslaw

- 1/2 cup mayo
- 1/4 cup milk
- 2-3 tablespoons pineapple juice
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- Couple shakes of paprika
- 2 cups thinly sliced purple cabbage
- 2 cups thinly sliced green cabbage
- 1 cup julienned carrots
- 1/4 cup chopped toasted macadamia nuts, optional
- 1/4 cup diced pineapples, optional

## FROM THE KITCHEN OF: *Rachel Pascua-Rock*

HIGHER ED, SENIOR ACCOUNT MANAGER

Hello! My name is Rachel Pascua-Rock. I've been with Nelnet for eight and a half years. I have a family of five, including a cat. Life is pretty hectic with a three and two-year-old. We do enjoy spending our time at the zoo or park. We also enjoy cooking, long naps, anything Disney, and being silly. If I can gather any spare time, I like to get creative and crochet or play the piano.





MAIN DISH

# BBQ RIBS

**PREP TIME:**  
30-45 MINUTES

**COOK TIME:**  
5-6 HOURS

**SERVINGS:**  
6-8

## DIRECTIONS:

1. Preheat oven/smoker to 200-225°F. Pat both racks of ribs with paper towels. (Optional: Remove membrane from bone side of the ribs)
2. Mix preferred seasonings together and season both sides - don't forget the edges.
3. Place Ribs on a pan (elevated on a cooling rack if possible) and place in oven or smoker.
4. Let cook for 3 hours or until the bark sets (Optional: Spritz every 30-45 minutes with liquid of choice). When brushing with finger it should not leave a bare spot. If not spritzing, check them at 2 hours.
5. Slice butter and equally split it between pieces of tinfoil large enough to wrap the rack of ribs. Add brown sugar (optional). Add a small amount of liquid, about 2-3 tablespoons.
6. Remove ribs from oven/smoker and turn heat to 275-300°F.
7. Wrap ribs in tinfoil, meat side down. Wrap around the bones so they don't tear the foil. Place back in oven/smoker for 2 hours. Check every 45 minutes, lower temperature if needed to prevent burning.
8. Remove tinfoil. Turn down oven/smoker to 200-225°F and cook until desired doneness is reached - 30 minutes to 1 hour or until ends of rib bones are starting to show. Glaze every 15 minutes during the last 30 minutes to 1 hour of the cook with BBQ sauce (optional).
9. Remove ribs from oven/smoker. Let rest for 15 minutes. Slice and enjoy.

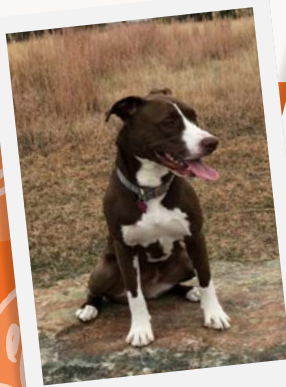
## INGREDIENTS:

- 2 racks of ribs
- Mixture of 1 part salt to 3 parts pepper (I like to start with 1 tablespoon salt 3 tablespoons pepper and adjust as needed)
- Garlic powder, chili powder, paprika (Optional - add 1/2 parts of additional seasonings to above mixture. Avoid seasonings with salt already added or reduce amount of salt added at the beginning.)
- 1 stick butter
- 1/4 cup brown sugar
- 2 cups orange juice, apple juice, broth, or beer
- 1/4 cup of favorite BBQ sauce (optional)

## FROM THE KITCHEN OF: *Glen Harrington*

HIGHER ED, ACCOUNT MANAGER II

I have been with Nelnet for about two and a half years now. One thing about me is I like BBQ style food of any kind. I love ribs because they are such a versatile food and can be seasoned with almost any mixture you can think of! I recently got married in August 2023 and am enjoying every bit of it. Me and my wife love to host at our house for pool parties in the Summer and fires in the Fall and Spring. Cooking large meals to feed a crowd has become something I am getting good at. We have a dog, Kona and we like to say its her world and we are just living in it. She is beyond spoiled and gets all of the attention in this house. When we aren't hosting we like to go for walks. We really like to visit new state and national parks and Kona loves the new smells. I hope you try out and really enjoy the rib recipe.







SIDE

# BLT MACARONI SALAD

**PREP TIME:**  
20 MINUTES

**COOK TIME:**  
N/A

**SERVINGS:**  
6

## DIRECTIONS:

1. In a large bowl combine the mayonnaise, chili sauce, lemon juice, and sugar.
2. Add the macaroni, tomatoes, and onions. Toss to coat.
3. Cover and refrigerate.
4. Just before serving add the lettuce and bacon. Toss to coat.

## INGREDIENTS:

- 1/2 cup mayonnaise
- 3 tablespoons chili sauce
- 2 tablespoons lemon juice
- 1 teaspoon sugar
- 3 cups cooked elbow macaroni
- 1/2 cup chopped seeded tomato
- 2 tablespoons chopped green onions
- 3 cups shredded lettuce
- 4 bacon strips, cooked and crumbled

## FROM THE KITCHEN OF: *Rebecca McMickell*

HIGHER ED, QUALITY ASSURANCE ANALYST

Hello! I have been with Nelnet since 2014 and with Campus Commerce for four years. I'm the Quality Assurance Analyst for the team and I love helping solve problems and working closely with our fabulous team of Account Managers and Senior Account Managers. I love reading, gardening, and being outside with my fiancé and two-year-old. We try to take a long road trip every year to see a new part of the country. We are currently wedding planning and house hunting so the next few months are sure to be busy and exciting. Wishing everyone a very happy holiday season!





SIDE

# COWBOY CORN DIP

**PREP TIME:**  
10-15 MINUTES

**COOK TIME:**  
N/A

**SERVINGS:**  
8-10

## DIRECTIONS:

1. Drain all cans.
2. Once drained, combine all cans into a medium/large bowl. Mix well.
3. In another bowl, combine mayo, sour cream, and ranch packet. Mix well.
4. Combine ranch mix with the beans, corn, and Rotel. Mix well.
5. Add as much cheese as preferred (I do one small bag). Combine into mix.
6. Serve as a side or dip along with Frito corn chips.
7. If not serving immediately, store in an air tight container in the refrigerator. The ranch flavor will develop as time passes. Making the night before is a great choice as well.

## INGREDIENTS:

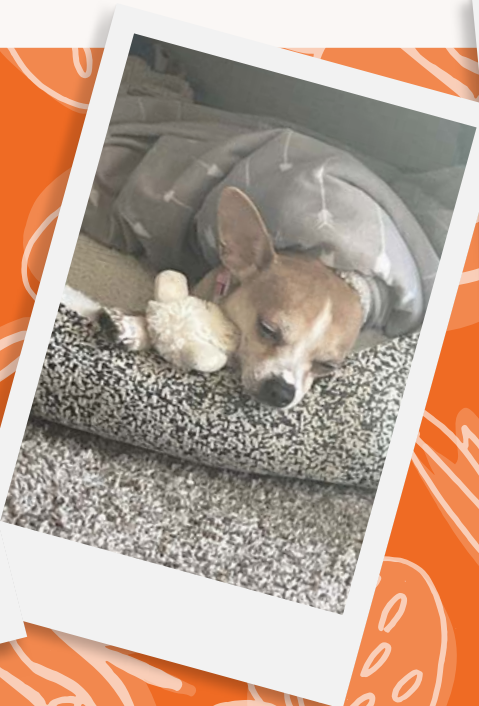
- 2 cans corn
- 1 can black beans
- 1 can Rotel
- 1 small bag shredded cheese
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1 ranch packet

Serve alone or with corn chips

## FROM THE KITCHEN OF: *Morgan Weston*

HIGHER ED, SENIOR ACCOUNT MANAGER I

As this Thanksgiving rolls around, I will have been with Nelnet for one whole year. It has been such a great experience so far being an Account Manager and I really enjoy building the connections I can with the schools I work with. I do have a five year old son. Although I don't have a ton of free time, I do enjoy being creative when I have the opportunity. Whether it be decorating his room for the holidays, painting, or crocheting by the TV, I am always doing something with my hands. I also love to bake and cook for my friends and family. There is nothing better than making something and watching those around you enjoy it!





DESSERT

# KEY LIME PIE

**PREP TIME:**  
20 MINUTES + 3 HOURS (FOR COOLING OVERNIGHT)

**COOK TIME:**  
25-27 MINUTES

**SERVINGS:**  
6-8

## DIRECTIONS:

1. Preheat oven to 350°F.
2. Prepare the crust. Place the graham crackers in a resealable bag. Using a rolling pin or heavy pot, crush until they are mostly fine crumbs.
3. Place the fine crumbs in a medium bowl, along with the brown sugar and salt. Whisk together. Add the melted butter, and mix together until a wet sand-like mixture is formed.
4. Using the bottom of a flat cup to make it even, press the crust mixture into a 9-inch pie mold. Bake the crust for 10 minutes. Set aside to cool completely.
5. While the crust cooks, prepare the filling. In a medium bowl, whisk the egg yolks. Whisk in the lime zest. Whisk in the condensed milk and the lime juice until thoroughly combined.
6. Pour the filling into the crust. Bake for 15 to 17 minutes or until the filling is mostly set and still jiggly.
7. Let the pie cool on the wire rack then refrigerate for at least 3 hours or overnight to chill completely.
8. Slice the chilled pie and serve with a dollop of whipped cream and freshly grated key lime/lime zest.

## INGREDIENTS:

### Crust:

- 250 grams of graham crackers
- 1/3 cups (72 grams) firmly packed dark brown sugar
- 3/4 teaspoon (3 grams) fine sea salt
- 3/4 cup (168 grams) unsalted butter, melted

### Filling:

- 4 large egg yolks
- 1 tablespoon (4 grams) fresh key lime zest or lime zest
- 14 fluid ounces (414 grams/1 1/4 cups) sweetened condensed milk
- 1/2 cup (125 milliliters) fresh key lime juice or lime juice

### Topping:

- Whipping cream
- Grated key lime/lime zest

## FROM THE KITCHEN OF: *Kind H. Goben-Duong*

HIGHER ED, ACCOUNT MANAGER I

I have been with Nelnet since September of 2021 and just recently hit my two year anniversary here. I'm married, but no kids yet; just two cats. During my free time I love cooking, fishing, camping, traveling, and just exploring. I can also be very spontaneous and want to do last minute weekend road trips sometimes. My wife and I are big foodies so we mostly travel for good food and learn how to cook and make it all at home if we can. I am currently back in school for computer engineering so I also love working with technology and have built several computers in the past and the occasional troubleshooting when I can.





DESSERT

# FRUITY CREAM CHEESE PIZZA

**PREP TIME:**  
10 MINUTES

**COOK TIME:**  
10-15 MINUTES

**SERVINGS:**  
VARIES

## DIRECTIONS:

1. Preheat the oven to 375°F.
2. Grease a 13-inch pizza pan and set aside.
3. In a medium bowl add the cookie mix, melted butter, and egg. Mix until a soft dough forms. Press the dough evenly onto the pan.
4. Bake for 10-15 minutes or until golden brown.
5. Let it cool completely, about 45 minutes.
6. In another medium bowl add the softened cream cheese, sugar, and vanilla. Beat with a hand mixer until fully combined and smooth.
7. Spread the cream cheese mixture onto the cooled cookie. Top with fruit.

## INGREDIENTS:

- 1 pouch (1 pound 1.4 ounce) sugar cookie mix
- 1/2 cup unsalted butter, melted
- 1 egg
- 8 ounces cream cheese, softened
- 1/3 cup sugar
- 1/2 teaspoon vanilla
- 3 1/2 cups fruit cut into small pieces (strawberries, blueberries, raspberries, kiwi, mandarin oranges, etc.)

## FROM THE KITCHEN OF: *Julie Mueller*

HIGHER ED, ACCOUNT MANAGER I

I have been an Account Manager with Nelnet since May 2023 and really love working with all my clients. My husband Jason and I have two crazy boys and a golden retriever who is convinced he is the favorite child of the three. Adam (13) and Gage (9) keep us running constantly with all their sports that they love playing. We don't see much free time throughout the year, but when we do you can usually find us out golfing, planning our next snowboard/ski trip adventure, or watching a variety of sports in person and on TV. We are a divided household of 49er and Bronco fans, but can all come together for the Huskers!





**FALL**



DRINKS

# ABSOLUT STRESS

**PREP TIME:**  
5 MINUTES

**COOK TIME:**  
N/A

**SERVINGS:**  
1

**DIRECTIONS:**

1. Pour vodka, rum, and juices into mixing glass with ice and shake.
2. Strain mixture into glass, removing the ice so it does not water down the drink.
3. Float schnapps on top.
4. Enjoy and repeat as needed.

**INGREDIENTS:**

- 2 ounces Absolut Vodka
- 1 ounce Malibu Rum
- Dash of peach schnapps
- 4 ounces of cranberry juice
- 4 ounces of pineapple juice

**FROM THE KITCHEN OF:** *Cheryl Davis*

HIGHER ED, ACCOUNT MANAGER III

Hello. In March 2023 I celebrated working with Nelnet for 21 years and in August marked 10 years in the Higher Ed Account Management team. For the last seven years of that time I have worked the late shift. I work four 10-hour days and have a three-day weekend. During Fall (busy season) these three day weekends (and my recipe) come in handy.

With my long weekends, I enjoy spending time with my family, sitting on the porch while sipping a beverage, going to concerts, and finding new places to eat with my friends. I love a good old diner or ice cream store. I'm always taking recommendations. The one dream I have is to live in a place where the weather is not so unpredictable. I've seen enough snow and would love to live in a place where its sunny and green 11 months of the year.





APPETIZER

# SPICY CHICKEN WINGS

**PREP TIME:**  
5 MINUTES

**COOK TIME:**  
1 HOUR

**SERVINGS:**  
4

## DIRECTIONS:

1. Heat oven to 450°F. Coat a rimmed baking sheet with cooking spray or lightly brush with oil.
2. In pan or skillet, add chicken broth, hot sauce, and butter. Bring to a simmer over medium heat. Add chicken and simmer for 15 minutes.
3. Transfer the wings to a baking sheet and arrange in a single layer. Keep the sauce in the pan.
4. Bake the wings in the upper rack. Turn once after 15 minutes then allow to bake for an additional 15 minutes or until the skin is golden brown.
5. Simmer the sauce over medium-low heat until slightly thickened for about 10-12 minutes.
6. Return the wings to the skillet and toss with the remaining sauce.

## INGREDIENTS:

- 2 pounds chicken wings, cut
- 1 cup chicken broth or water
- 3/4 cup hot sauce
- 2 tablespoons unsalted butter
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- Cooking spray

**FROM THE KITCHEN OF:** *Matthew Valentine*

HIGHER ED, SENIOR ACCOUNT MANAGER

I grew up in Hastings, Nebraska and attended the University of Nebraska–Lincoln, receiving a Bachelor’s Degree in Business Administration. I have been with Nelnet Campus Commerce for 10 years. I am a die-hard Denver Broncos and Nebraska Cornhuskers fan. When I’m not working, I enjoy going to concerts, hanging out with friends and family, and watching movies.





APPETIZER

# CHEESY POTATO SOUP

**PREP TIME:**  
10 MINUTES

**COOK TIME:**  
3-8 HOURS

**SERVINGS:**  
8-10

## DIRECTIONS:

1. Add bacon, 3 cups of stock, potatoes, and onions to the bowl of a large slow cooker. Stir to combine.
2. Cook until potatoes are tender (low for 6-8 hours or high for 3-4 hours)
3. Once the soup is cooked, heat the bacon grease/butter in a small saucepan on the stove over medium-high heat, until melted. Whisk in flour until combined. Cook for 1 minute, stirring occasionally.
4. Gradually add evaporated milk to flour mixture. Whisk until smooth. Cook to a simmer, stirring occasionally. It should get thick.
5. Pour mixture into slow cooker and combine. Add cheese, Greek yogurt/sour cream, salt, and pepper. Stir to combine. For thicker soup, mash the potatoes. Add an extra 1-2 cups of stock for thinner soup.
6. Serve warm. Garnish with desired toppings.

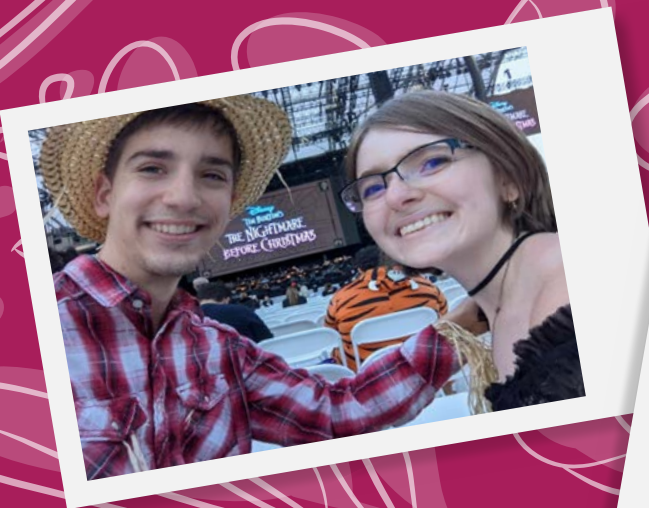
## INGREDIENTS:

- 6 slices of bacon, diced (optional)
- 3-4 cups chicken or vegetable stock
- 2 pounds potatoes, peeled and diced
- 1 medium white or yellow onion, peeled and diced
- 4 tablespoons bacon grease or butter
- 1/3 cups all-purpose flour
- 1 (12 ounce) can 2% evaporated milk
- 1 cup shredded reduced-fat sharp cheddar cheese.
- 1/2 cup plain low-fat Greek yogurt or low-fat sour cream
- 1 teaspoon Kosher salt
- 1/2 teaspoon black pepper

FROM THE KITCHEN OF: *Danielle Seelow*

HIGHER ED, ACCOUNT MANAGER I

Hi, everyone! I've been with Nelnet for over six years and I've recently been promoted to the Account Management team. I enjoy many hobbies, such as spending time with Cody, my husband of five years and our fur babies Gigi (cat) and S'more (dog); playing video games; reading; and exploring the world. My favorite holiday is Day of the Dead (Dia de los Muertos) because of the meaning behind the holiday and the fun decorations. If I'm not gaming, you can find me at a local thrift store in Wisconsin, hunting down the next decoration or bargain.







MAIN DISH

# DINNER IN A PUMPKIN

**PREP TIME:**  
30 MINUTES

**COOK TIME:**  
1 HOUR 30 MINUTES

**SERVINGS:**  
8-10

## DIRECTIONS:

1. Preheat oven to 375°F. Cut top off pumpkin and clean out the pulp and seeds. Save the top.
2. In large skillet sauté onion, celery, mushrooms, and garlic in butter. Add ground beef, sage, and thyme. Cook until beef is brown. Drain grease then add water chestnuts.
3. In a large bowl, mix soup, brown sugar, vinegar, and soy sauce.
4. Add ground beef mixture and cooked rice to the bowl. Mix until well coated with sauce.
5. Empty mixture into pumpkin and replace the pumpkin top.
6. Bake for 1 hour on lower rack until the pumpkin turns dark orange. If the pumpkin is not tender, bake for another 20 minutes. The inside of the pumpkin should be tender and easy to scoop out.

## INGREDIENTS:

- 1 medium pumpkin
- 3 tablespoons butter
- 1 small diced onion
- 1 cup sliced, canned mushrooms
- 2 celery stalks, diced
- 1 clove minced garlic
- 1 tablespoon dried sage
- 1 tablespoon dried thyme
- 1 1/2 pounds ground beef
- 8 ounces water chestnuts
- 10 ounces cream of chicken soup
- 1/4 cup brown sugar
- 3 tablespoons soy sauce
- 1 tablespoon white vinegar
- 4 cups cooked white or brown rice

## FROM THE KITCHEN OF: *Amy Graham*

HIGHER ED, ACCOUNT MANAGER III

My name is Amy Graham and I have been with Nelnet for almost 15 years, and in my current role as a Higher Ed Account Manager for 11 years. I enjoy interacting with our clients on a daily basis.

When I am not at work, I enjoy spending time with my family and friends. This past summer we were busy with softball games, swim meets, and summer camps. Thankfully we were able to get away for a few extended weekend road trips. One of my hobbies is going to antique stores, and thrift stores to find fun treasures. Between my husband Phil and I it seems like we are always busy with our kids activities. Zoie is in the third grade and Bryck is in first grade. Our family also consists of two mini Aussies, Snoopy and Charlie.





MAIN DISH

# SLOW COOKER BEEF STEW

**PREP TIME:**  
20 MINUTES

**COOK TIME:**  
6-8 HOURS

**SERVINGS:**  
6

## DIRECTIONS:

1. Cut meat into 1-inch cubes. Discard any large pieces of fat. Fat marbled into the meat is fine!
2. Sprinkle beef with black pepper, garlic salt, celery salt and flour. Toss to coat.
3. Heat 3 tablespoons olive oil in a large skillet over medium-high heat. Add the meat in batches. Don't overcrowd the pan. Brown on each side for 45 seconds. Add more oil if needed. Transfer to slow cooker.
4. Reduce heat to medium and melt 1 tablespoon butter. Add onions and cook for 5 minutes. Add garlic and cook for 1 minute. Use a silicone spatula to clean the bottom of the pan, removing any brown remnants. Transfer the onions/garlic mixture to the slow cooker.
5. Add all remaining ingredients except peas, corn starch mixture, and 2 tablespoons of cold butter.
6. Cook on low for 7 1/2 to 8 hours or high for 3 1/2 to 4 hours, until the vegetables are softened and the potatoes are fork tender.
7. Add the peas during the last 15 minutes of cooking. Remove the bay leaves and rosemary stem.
8. Turn off the heat. Swirl in 2 tablespoons of cold butter for a smooth, velvety finish.

## INGREDIENTS:

- 2 1/2 pounds stew meat
- 1/2 teaspoon black pepper
- 1/2 teaspoon garlic salt & celery salt
- 1/4 cup flour
- 3-6 tablespoons olive oil
- 3 tablespoons cold butter, separated
- 2 cups yellow onion, diced
- 4 cloves garlic, minced
- 4 cups beef broth
- 2 teaspoons Better Than Bouillon or 2 beef bouillon cubes
- 2 tablespoons Worcestershire sauce
- 3 tablespoons tomato paste
- 5 medium carrots, cut into 1-inch chunks
- 1 pound baby Yukon gold potatoes, halved or quartered
- 2 bay leaves
- 1 cup frozen peas
- 1/4 cup cold water plus 3 tablespoons corn starch (optional)

## FROM THE KITCHEN OF: *Jessica Miller*

HIGHER ED, ACCOUNT MANAGER I

Hello! My name is Jessica and I have been at Nelnet for about two and a half years! I have a very busy lifestyle! I work full time, go to school full time, and I am a full-time mother! I am obtaining a degree in computer programming. My dog recently had puppies, so I am even busier at the moment! Fall is my favorite season! I love all the colors changing and going to pumpkin patches! The crisp cool weather is awesome! Perfect nights for a hoodie and a bonfire! This is a great recipe for Fall or Winter time! Maybe even a rainy day! I love action and comedy movies. I like to go bowling, shopping, and hanging out with my kiddos! I also own three REAL jellyfish. I am pretty obsessed with how cool they are!





SIDE

# CORN CASSEROLE

**PREP TIME:**  
10 MINUTES

**COOK TIME:**  
1 HOUR

**SERVINGS:**  
8

**DIRECTIONS:**

1. Preheat oven to 350°F.
2. Stir together all ingredients and pour into baking dish.
3. Cover and bake for 30 minutes.
4. Uncover and stir.
5. Bake for another 30 minutes.
6. Enjoy!

**INGREDIENTS:**

- 1 cup Velveeta cheese
- 1 cup spaghetti noodles, cut in half and uncooked
- 1/2 stick of butter, sliced up
- 1 can of whole kernel corn, with liquid
- 1 can of cream style sweet corn

**FROM THE KITCHEN OF:** *Connor Freeman*

HIGHER ED, ACCOUNT MANAGER I

I'm Connor Freeman, a very recent addition to Nelnet - September of this year to be exact. So far I'm loving it. I'm from a small town in Nebraska called Wahoo. I graduated from the University of Nebraska - Lincoln this May and still live in Lincoln with three of my best friends! I go home to Wahoo nearly every weekend to visit my parents and siblings. One of my absolute favorite things to do is travel, usually with my oldest sister. We always have our eyes peeled for the cheapest ticket to almost any destination. As disappointing as it can be, I come from a long line of diehard Husker fans and I plan to keep the tradition alive, no matter how frustrating. I hope you enjoy this recipe. It is a lot more delicious than it may look!





SIDE

# SWEET POTATOE CASSEROLE

**PREP TIME:**  
30 MINUTES

**COOK TIME:**  
7-10 MINUTES

**SERVINGS:**  
8

## DIRECTIONS:

### For the Sweet Potatoes:

1. Add sweet potatoes to large pot and cover with water. Bring to a boil for 15-20 minutes or until soft.
2. Drain the and return sweet potatoes to the pot. Mash lightly.
3. Add the butter, milk, pumpkin pie spice, brown sugar and salt to the potatoes.
4. Continue mashing until smooth.
5. Transfer the sweet potatoes to an 8x8 casserole dish and keep warm if serving right away.

### For the Topping:

1. In a small bowl combine butter, brown sugar, flour, pumpkin pie spice, salt, and pecans.

### To Complete the Dish:

1. Top with half of the marshmallows, then sprinkle the streusel over the marshmallows. Top with the other half of the marshmallows.
2. Bake at 375°F for 7-10 minutes or until the topping is slightly brown (keep an eye on it so it doesn't burn)

## INGREDIENTS:

### Sweet Potatoes

- 2.5 pounds of sweet potatoes (Peel and cut into 1 inch cubes)
- 2 tablespoons butter
- 1/2 cup half and half
- 1/2 teaspoon pumpkin pie spice
- 1/4 cup brown sugar, packed
- Salt

### Topping

- 4 tablespoons butter
- 1/2 cup brown sugar, packed
- 1/2 cup flour
- 1 teaspoon cinnamon
- Pinch of salt
- 1/2 cup chopped pecans
- 3 cups mini marshmallows

## FROM THE KITCHEN OF: *Braden Bomberger*

HIGHER ED, TEAM LEAD

My name is Braden Bomberger and I am one of the Higher Ed Account Management Team Leads. I love spending my time outdoors and working on projects. My favorite activities are fishing and golfing. I spend the majority of my free weekends at the lake trying to catch fish! My wife Vanessa and my dog Geo are my adventure partners. We love traveling, cooking, and working on home projects.





DESSERT

# PUMPKIN CAKE

**PREP TIME:**  
5-10 MINUTES

**COOK TIME:**  
25-30 MINUTES

**SERVINGS:**  
12-17

## DIRECTIONS:

This 3-ingredient pumpkin spice cake is super moist and delicious. It can't get any easier than this! Great when frosted with your favorite cream cheese frosting.

1. Preheat oven to 350°F.
2. Grease (or use cooking spray) a 9x13 baking pan.
3. Mix spice cake mix and canned pumpkin together in a large bowl.
4. Spread evenly in the greased baking pan.
5. Bake in the preheated oven until a toothpick inserted in the center comes out clean - about 25 to 30 minutes.

## INGREDIENTS:

- 1 (18.25 ounce) spice cake mix
- 1 (15 ounce) can of pumpkin
- 1 (16 ounce) container cream cheese frosting

## FROM THE KITCHEN OF: *Joel Mueller*

HIGHER ED, SENIOR ACCOUNT MANAGER III

Hello. My name is Joel and I've been with Nelnet for almost 13 years. My wife's name is Marci. We have nine nieces and nephews that keep us very busy! We also have a one year old chocolate lab named Pearl. Outside of work, I enjoy the outdoors. Fishing, camping, hunting, shooting, and riding our side-by-side are some of my favorite activities. I am also a big NASCAR and dirt racing fan. I have a big collection of Dale Earnhardt Jr, AJ Allmendinger, and Ryan Blaney die-cast cars.





DESSERT

# OATMEAL CARAMEL BARS

**PREP TIME:**  
20 MINUTES

**COOK TIME:**  
22-30 MINUTES

**SERVINGS:**  
12

## DIRECTIONS:

1. Heat oven to 350°F. In large bowl, beat butter and sugar on medium with electric mixer until creamy.
2. Add eggs and vanilla. Beat well.
3. Add combined flour, baking soda, cinnamon, and salt. Mix well.
4. Add oatmeal and mix until all combined.
5. Take 1/2 the dough and press into a greased 9x13 pan (or smaller if you want a thicker bar).
6. Lay down the package of caramel apple wraps (you may have to cut them to fit in a layer all over the layer of dough. Then press down the second half of the cookie dough on top.
7. Depending on your pan, bake 22-30 minutes or until edges are golden brown and cookies look cooked through.

## INGREDIENTS:

- 14 tablespoons butter flavored Crisco
- 3/4 cup brown sugar, firmly packed
- 1/2 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 and 1/2 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 3 cups oatmeal
- 1 package caramel apple wraps

**FROM THE KITCHEN OF:** *Maggie Heltzel*  
HIGHER ED, ACCOUNT MANAGER I

Hello! I have been with Nelnet for a little over one year. I started off as an intern and continued full-time after graduating college in May. I really enjoy working with all of my clients and forming genuine relationships with them. In my free time I enjoy spending time with my friends, family, and pets; playing volleyball; and traveling. My favorite place I traveled to last year was Seattle!





**WINTER**



DRINKS

# ABUELITA HOT CHOCOLATE

**PREP TIME:**  
5 MINUTES

**COOK TIME:**  
10 MINUTES

**SERVINGS:**  
3 CUPS

## DIRECTIONS:

1. In a medium saucepan, add the milk.
  2. When it starts to boil add the Mexican chocolate tablet and mix until it dissolves.
  3. Add cinnamon powder to taste.
  4. Stir with whisk or wooden spoon until you have a smooth mixture.
  5. Continue to cook for another 5 minutes on low-medium heat.
- Serve hot with whipped cream and accompany with pan dulce or delicious traditional churros.

## INGREDIENTS:

- 1 Mexican chocolate tablet (Abuelita)
- 2 cups milk (2% or whole milk)
- 1 cup evaporated milk (or you can add another cup of regular milk)
- Cinnamon powder to taste

## FROM THE KITCHEN OF: *Destini Stahl*

HIGHER ED, SENIOR ACCOUNT MANAGER I

Hello! I have been with Nelnet for four and a half years. I started on our Payer Applicant Services side and worked my way to an Account Manager role, then Senior Account Manager. I enjoy spending time with my two children. In our free time, we try and spend as much time outside as possible - going to football games and the zoo! In the chillier months we spend our free time visiting museums and staying in, watching Disney movies.







# SOFT BEER PRETZELS AND BEER CHEESE DIP

**PREP TIME:**  
1 HOUR

**COOK TIME:**  
30 MINUTES

**SERVINGS:**  
8

## DIRECTIONS:

### Beer Cheese Dip

1. Warm the beer to 110-115°F. In stand mixer with dough hook attached, add warm beer, sugar, and salt. Sprinkle yeast on top. Let mixture sit for 5 minutes or until it gets foamy. Add butter and flour. Turn mixer to low speed. Mix until dough comes together.
2. Increase mixer speed to medium and knead for 4-5 minutes. Dough should be smooth and clinging to dough hook.
3. Coat a clean bowl with oil. Form dough into a ball and place in bowl, turning once to coat dough in oil. Cover with plastic wrap and a tea towel. Allow to rise for 1 hour or until dough size has doubled.
4. Preheat oven to 425°F. Line two baking sheets parchment paper sprayed with cooking spray.
5. In a large pot, bring 10 cups of water and baking soda to a boil.
6. Shape pretzels: On a lightly oiled surface, divide dough into 8 pieces. Flatten each piece into a rectangle, then roll into cigar shapes. Pinch seams together. Roll dough into 24-inch ropes. Bring the ends of the rope up to form a "U" shape. Twist the end pieces around each other once, then cross them down to the bottom of the "U" to complete shape.
7. Put pretzels in the boiling water 2 at a time. Boil for 30 seconds. Remove from water and place on baking sheet. Brush each pretzel with the egg mixture and sprinkle with salt.
8. Bake for 12-15 minutes or until browned. Serve with beer cheese dip.

### Beer Cheese Dip

1. Preheat oven to 350°F. Add the garlic powder, beer, and hot sauce. Mix.
2. Pour into baking dish and sprinkle with remaining ¼ cup of mozzarella.
3. Bake for 15 minutes or until melted and top is golden. Garnish with parsley if desired.

## INGREDIENTS:

### For the Pretzels:

- 12 ounces beer
- 1 tablespoon sugar
- 2 teaspoons salt
- 1 package (2 1/4 teaspoons) active dry yeast
- 2 ounces unsalted butter, melted
- 22 ounces (4 1/2 cups) all-purpose flour
- 10 cups water
- 2/3 cups baking soda
- 1 egg yolk beaten with 1 tablespoon water
- Salt for topping
- Vegetable oil

### For Beer Cheese Dip:

- 4 ounces cream cheese, softened
- 3/4 cup grated white cheddar
- 3/4 cup grated mozzarella, divided
- 1/4 cup beer
- 1 teaspoon garlic powder
- A few dashes hot sauce

## FROM THE KITCHEN OF: *Audrey Nicholson*

HIGHER ED, TRAINER/ANALYST

I will be celebrating 15 years with Nelnet in March of 2024. How time does fly! From Assistant Account Manager for about two years, to Account Manager for another seven, and then to my current training role. My husband Scott and I have three Yorkshire terriers, Larry, Noelle, and Ruger. They may be small but they are big in personality and run our lives. In my free time I like writing, working in my yard, and painting (primarily acrylic on canvas). We have brunch every Sunday morning at my parents; a tradition that started years ago that I am so grateful for. When the snow starts to blow, Scott and I like to escape for a week or so to a nice Caribbean island to soak up some sun and put the daily agendas away to rejuvenate our souls.





MAIN DISH

# CHILI

**PREP TIME:**  
5 MINUTES

**COOK TIME:**  
30 MINUTES

**SERVINGS:**  
20

## DIRECTIONS:

1. Dice up red onion.
2. Brown meat with your diced red onion (don't drain).
3. In a large pot, combine meat and onion mix with the rest of your required ingredients.
4. Cook over medium heat for 20-25 minutes or simmer until ready to serve.
5. For optimal taste, serve with or even in a cinnamon roll.
6. Top with sour cream and shredded cheese (both optional).

## INGREDIENTS:

- 2 pounds 93% lean hamburger
- 2 cans chili beans
- 1 big can pork and beans
- 2 cans diced tomatoes
- 1 can tomato juice
- 1 red onion
- 2 tablespoons chili powder
- Pepper to taste
- Canned jalapenos to taste
- Splash of jalapeno juice to taste
- Cinnamon roll (optional)
- Shredded cheese for topping (optional)
- Sour cream for topping (optional)

## FROM THE KITCHEN OF: *Maddy Everett*

HIGHER ED, OPERATIONS LIAISON

I've been with Nelnet for two and a half years. I started as an Account Manager then took on a Senior Account Manager role. Now I'm the Higher Ed Operations Liaison. I was born and raised in Lincoln, Nebraska and have recently moved just a little further East out to Eagle, Nebraska where I live with my two dogs (Poppy and Louie) and three cats (Willow, Oliver, and Coco). I am definitely the crazy cat and dog lady of the neighborhood. I love to go on runs on bike paths around Eagle, read and collect books (mainly thrillers), and keep up with my favorite sports teams (Celtics, Vikings, Royals, and of course our Huskers - Go Big Red!). If you enjoy this recipe, you can thank my dad for allowing me to share it with you! I personally think the pork and beans are the secret ingredient.





MAIN DISH

# COPY CAT RUNZAS

**PREP TIME:**  
60 MINUTES

**COOK TIME:**  
20 MINUTES

**SERVINGS:**  
12

## DIRECTIONS:

1. Place 1 and 1/2 cups of flour, sugar, yeast, and salt into a large mixing bowl.
2. Heat milk, water, and butter to 120-130°F. Pour heated wet ingredients into flour mixture. Stir slightly before adding eggs.
3. Add remaining flour one cup at a time; knead until the dough is smooth and elastic. Place dough in greased bowl and cover for 1 hour.
4. Make the filling: While the dough is rising, brown ground beef with onion and drain grease. Stir in chopped cabbage, season salt, and pepper. Stir until cabbage is cooked.
5. Assemble: After the dough has risen for 1 hour, divide into 12 portions. Roll each portion into a rectangle (approximately 6x8 inches). Place 1/2 cup of filling in the center of each dough rectangle. Fold dough over filling. Seal and tuck edges.
6. Place on a greased baking sheet and bake at 350°F for 18-20 minutes.

## INGREDIENTS:

### Dough

- 4 1/2 cups flour
- 1/4 cup sugar
- 2 (4 ounce) packages yeast
- 1 teaspoon salt
- 3/4 cup milk
- 1/2 cup water
- 1/2 cup butter
- 2 eggs

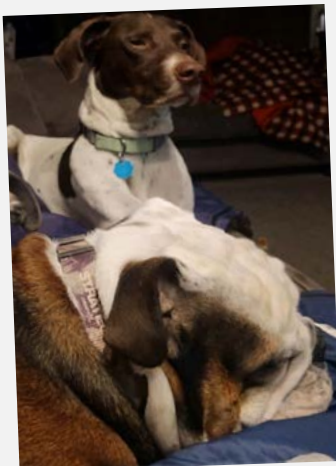
### Filling

- 2 pounds ground beef
- 1 small onion, diced
- 4 cups cabbage, diced
- 2 teaspoons season salt
- 1 teaspoon pepper

## FROM THE KITCHEN OF: *Brielle Buske*

HIGHER ED, ACCOUNT MANAGER III

My name is Brielle and I am an Account Manager III. I've been on the Nelnet Higher Ed team for nearly three years. A little bit about me - I survive off diet coke and peanut butter cookies. My boyfriend and I have three kids and two dogs - busy, busy! Our summers are spent at the race track nearly every weekend. When we're not at the track, we like to take our kids camping, hunting (not me), fishing, or any spontaneous adventure we can do in a weekend. Our kids favorite thing during the winter is when we randomly rent a hotel room so they can swim until their hearts are content.





MAIN DISH

# GUMBO-LAYA STEW

**PREP TIME:**  
20 MINUTES

**COOK TIME:**  
30 MINUTES

**SERVINGS:**  
6

## DIRECTIONS:

1. Place a large pot or Dutch oven over medium-high heat. Add olive oil. Once the oil is hot, add sliced sausage and allow it to brown. Remove the sausage from the pot and set it aside.
2. Add chicken pieces and a sprinkle of salt and pepper to the pot. Allow them to brown for 2-3 minutes. Remove the chicken pieces from the pot and set aside.
3. To the same pot add celery, onion, and bell pepper. Caramelize for 2-3 minutes. Add bay leaves, creole seasoning, cayenne pepper, 1/2 teaspoon salt, and 1/2 teaspoon black pepper. Stir to combine.
4. Add garlic and stir. Once it becomes aromatic add tomato paste and cook for 1 minute. Add sliced okra, diced tomatoes with juice, warm chicken stock, browned sausage, and chicken. Stir to combine.
5. Allow the gumbo-laya to simmer gently on low/medium-low heat, uncovered for 20 minutes.
6. After the gumbo-laya has simmered for 20 minutes, add in shrimp (optional: season with sprinkle of salt/pepper). Simmer for 2-3 minutes.
7. Finish the gumbo-laya by stirring in chopped parsley and cilantro. Serve over rice.

## INGREDIENTS:

- 2 tablespoons olive oil
- 1 pound spicy andouille sausage, sliced
- 8 chicken tenderloins (or 2 skinless/ boneless chicken breasts), diced
- Black pepper and salt
- 3 ribs celery, finely diced
- 1 large onion, finely diced
- 1 large bell pepper, finely diced
- 2 bay leaves
- 1/2 teaspoon creole seasoning
- 1/4 teaspoon cayenne pepper
- 3 cloves garlic, finely chopped
- 1 heaping tablespoon tomato paste
- 1/2 pound okra, sliced into 1/4-1/2 inch thick slices
- 1 (28 ounce) can diced tomatoes
- 2 cups warm chicken stock
- 1/2 pound peeled and cleaned, medium size shrimp (raw)
- 1 tablespoon parsley, chopped
- 1 tablespoon cilantro, chopped

## FROM THE KITCHEN OF: *Taylor Hill*

HIGHER ED, TEAM LEAD

Hi there! My name is Taylor Hill and I have worked for Nelnet Campus Commerce for a little over four years now! I am a Team Lead on the Higher Ed Account Management team and I oversee our extremely talented and knowledgeable Senior Account Managers. When I am not at work I enjoy cheering on the Kansas City Chiefs and Nebraska Cornhuskers. My husband and I enjoy spending time with our families, traveling to new and exciting places, and being outdoors. In the summer, you can find us at the lake just about every weekend boating and soaking up the sun. In the winter, you can find us on the ski slopes, usually somewhere in Colorado. We have a 12-year-old dog, Zoe, who enjoys traveling with us and going for long walks. Wishing you and your family a blessed holiday season and a happy New Year!





SIDE

# CHEESY HASHBROWN CASSEROLE

**PREP TIME:**  
15 MINUTES

**COOK TIME:**  
45 MINUTES

**SERVINGS:**  
12

## DIRECTIONS:

1. Preheat oven to 350°F and grease a 9x13 baking dish.
2. Mix together the hashbrowns: 1 1/2 cups cheddar cheese, sour cream, cream of chicken soup, melted butter, garlic powder, onion powder, salt, and pepper in a medium bowl.
3. Spread the mixture into a 9x13 baking dish and sprinkle remaining cheddar cheese over the top.
4. Bake uncovered for 45 minutes.

## INGREDIENTS:

- 26 ounce bag of frozen hashbrowns
- 2 cups of cheddar cheese
- 8 ounces sour cream
- 10 ounces cream of chicken soup
- 1/2 cup butter, melted
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 teaspoon salt
- 1 teaspoon cracked pepper

## FROM THE KITCHEN OF: *Russell Bergholz*

HIGHER ED, ACCOUNT MANAGER I

Hello! I have been with Nelnet for over three years and happy with the opportunity to be an Account Manager I. In my free time I enjoy cooking, the outdoors, and spending time with my family and friends. I love watching sports as well - Go Big Red!!! I also have three dogs; a chocolate lab and two golden retrievers. Let's just say they keep me really busy!!





# ROASTED BRUSSEL SPROUTS & POTATOES

**PREP TIME:**  
10 MINUTES

**COOK TIME:**  
30 MINUTES

**SERVINGS:**  
8

## DIRECTIONS:

1. Preheat oven to 450°F.
2. Toss brussels sprouts, potatoes, oil, salt, chili powder, garlic powder, and pepper together on a large rimmed baking sheet. Spread in a single layer.
3. Roast until the vegetables are tender and evenly browned (20 to 25 minutes), stirring halfway through.
4. Stir in parsley before serving.

## INGREDIENTS:

- 1 pound brussels sprouts, trimmed and halved
- 12 ounces baby Yukon Gold potatoes, quartered
- 3 tablespoons extra-virgin olive oil
- 1 teaspoon salt
- 1 teaspoon chili powder
- 3/4 teaspoon garlic powder
- 1/2 teaspoon ground pepper
- 1/4 cup chopped, fresh flat-leaf parsley

**FROM THE KITCHEN OF:** *Curestin Jones Smith*  
HIGHER ED, ACCOUNT MANAGER I

I've been with Nelnet for almost two years and this company just keeps blowing my mind. Since moving over to Nelnet Campus Commerce from Nelnet Diversified Services, I've seen that job advancement is in my near future. My husband Jeremy and I have two teenage children, Mya and Jeremiah, who keeps us busy from cheerleading events to the track field. Our family loves the adrenaline rush from ziplining to blue hole diving. During the holidays, we love being around family and trying new dishes.





DESSERT

# BUTTERFINGER DELIGHT

**PREP TIME:**  
20 MINUTES

**COOK TIME:**  
N/A

**SERVINGS:**  
VARIES

## DIRECTIONS:

1. In a medium bowl, stir together crushed Oreo cookies and melted butter. Transfer to a 9x13-inch baking dish and press firmly all along the bottom. Refrigerate.
2. Using an electric mixer, beat cream cheese. Gradually add confectioners' sugar. Beat in peanut butter. Fold in 1 cup of Cool Whip. Crush 6 mini Butterfingers and fold them into peanut butter mixture.
3. Spread peanut butter mixture evenly over Oreo crust.
4. In a medium bowl, whisk the pudding mix and milk together. Let sit to thicken for a minute or two and then pour over peanut butter layer.
5. Spread remaining Cool Whip on top. Crush remaining Butterfingers and sprinkle on top. Refrigerate until ready to serve.

Notes: The Butterfingers are really easy to crush while they are still in the wrapper. Just use a rolling pin to tap them a few times.

## INGREDIENTS:

- 32 Oreo cookies
- 5 tablespoons of butter, melted
- 1 (8 ounce) package of cream cheese, softened
- 1 cup of confectioners' sugar
- 3/4 cup creamy peanut butter
- 1 bag of mini Butterfingers (or 2, there's no judgment here)
- 1 (16 ounce) container Cool Whip
- 1 (5.9 ounce) box instant chocolate pudding mix
- 2 cups of milk

## FROM THE KITCHEN OF: *Laura McCullagh*

HIGHER ED, MANAGER

Hi Friends, my name is Laura McCullagh and I am one of the Managers of the Higher Ed Operations team. I have been with Nelnet now for 14 years and really enjoy being a part of this team. I have two girls, Erin 11 and Aoife (e-fa) 10. We recently got involved in club volleyball, so guess where I spend most of my nights and free time?

I am originally from Ireland so we usually try to vacation there at least once a year to visit family. We recently introduced a new addition (Sheepadoodle) to the family in August. He sometimes goes by Murphy, and other times goes by names that are NSFW. He is for sure keeping us on our toes and is 100% a mama's boy.





DESSERT

# THE GRASSHOPPER

**PREP TIME:**  
5 MINUTES

**COOK TIME:**  
N/A

**SERVINGS:**  
1

**DIRECTIONS:**

1. Add the green creme de menthe, white creme de cacao, and heavy cream into a shaker with ice and shake vigorously until well chilled.
2. Strain into a chilled cocktail glass.
3. Grate nutmeg over the top of the drink, if desired.

**INGREDIENTS:**

- 1 ounce green creme de menthe
- 1 ounce white creme de cacao
- 2 ounces heavy cream
- Garnish: nutmeg, freshly grated (optional)

**FROM THE KITCHEN OF:** *Matt Spethman*  
DIRECTOR OF CLIENT EXPERIENCE

I am the Director of Client Experience and have been with Nelnet for 24 years. I have the honor of working with the amazing individuals on the Account Management team. I am humbled and so proud of the service the team provides to all Nelnet clients on a daily basis. The dedication they show when supporting clients is truly remarkable. My wife Michelle and I have three sons, Sam (21), Henry (18), and Charlie (14).





We hope you enjoy our recipes throughout every season and celebration in 2024!

From the bottom of our hearts, thank you for your partnership.

