



2024 Holiday Cookbook

A gift from Nelnet Campus Commerce's
Client Experience team

To express our gratitude for your partnership, the Nelnet Campus Commerce Client Experience team has filled the 2024 Cookbook with delicious recipes to enjoy throughout every season. Each dish was hand-picked to bring you joy in the coming year.



APPETIZER



MAIN DISH



SIDE



DESSERT



DRINK

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SPRING



SIDE

LOADED CAULIFLOWER SALAD

PREP TIME:
30 MINUTES, PLUS 2 HOURS TO CHILL

COOK TIME:
N/A

SERVINGS:
12-15

DIRECTIONS:

1. Preheat oven to 425°F.
2. Cut the cauliflower florets off the thick center stalk and chop into bite-sized pieces. Toss with the olive oil, salt, and pepper.
3. Transfer to parchment paper-lined baking sheet, and bake for 15-20 minutes until tender crisp. Set aside to cool completely.
4. In a small bowl, whisk all the dressing ingredients together.
5. In a large bowl, combine the cooled cauliflower, radishes, celery, cheese, green onions, and bacon.
6. Pour the dressing over the cauliflower mixture and toss to combine.
7. Allow to chill for two hours before serving.

INGREDIENTS:

- 1 head cauliflower
- 1 tablespoon olive oil
- Salt and pepper, to taste
- ½ cup sliced radishes
- ½ cup diced celery
- ½ cup shredded sharp cheddar cheese
- 2 green onions, sliced
- 4 slices bacon, cooked and crumbled

DRESSING:

- ½ cup mayonnaise
- ¼ cup sour cream
- 3 tablespoons sweet relish
- 1 teaspoon Dijon mustard
- 1 tablespoon apple cider vinegar
- Salt and pepper, to taste

FROM THE KITCHEN OF:

Julie Mueller

ACCOUNT MANAGER

I have been an Account Manager with Nelnet since May 2023. My husband Jason and I have two crazy boys and Murphy, our golden retriever who is convinced he is the favorite of the three. Adam (14) and Gage (10) 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 we all come together to cheer on our Huskers!





APPETIZER

COWBOY CAVIAR

PREP TIME:
20 MINUTES

COOK TIME:
20 MINUTES

SERVINGS:
12

DIRECTIONS:

1. Dice tomatoes, avocado, onion, bell pepper, and jalapeno. Chop cilantro.
2. Combine diced ingredients with corn, black eyed peas, black beans, and cilantro.
3. In a separate bowl, combine olive oil, lime juice, red wine vinegar, sugar, salt, black pepper, and garlic powder.
4. Mix dressing with all other ingredients.
(For best results, let sit together for a few hours before serving, and keep refrigerated.)

INGREDIENTS:

CAVIAR:

- 3 Roma tomatoes
- 2 avocados
- 1/3 cup red onion
- 15 ounces black beans
- 15 ounces black eyed peas
- 1.5 cups frozen corn
- 1 bell pepper
- 1 jalapeno
- 1/3 cup cilantro
- Tortilla chips

DRESSING:

- 1/3 cup olive oil
- 2 tablespoons lime juice
- 2 tablespoons red wine vinegar
- 1 teaspoon granulated sugar
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon garlic powder

FROM THE KITCHEN OF:

Connor Freeman

ACCOUNT MANAGER

I've been with Nelnet since September of 2023. I'm from a small town in Nebraska called Wahoo, though I very recently moved to Boston, Massachusetts with one of my good friends! I was just wanting to see what there is outside of Nebraska. I come from a long line of diehard Husker fans and my change of location didn't change that at all. Outside of work I like to explore my new city, go thrifting, find cute coffee shops, chill and watch a good show, or call home to catch up with my friends and family.





DESSERT

LEMON BARS

PREP TIME:
15 MINUTES

COOK TIME:
40 MINUTES

SERVINGS:
9

DIRECTIONS:

FOR CRUST:

1. Preheat oven to 350°F and line an 8x8 pan with parchment paper.
2. In a bowl of an electric mixer, add softened butter and powdered sugar. Beat together until the mixture is pale in color and fluffy (about three minutes).
3. Add 1 cup all-purpose flour and kosher salt and mix until the dough comes together. The mixture will look crumbly at first but will come together. It's ready when the dough can easily be pressed together.
4. Firmly press the dough into the bottom of the pan. Make sure to keep the dough the same thickness throughout the pan.
5. Bake for about 20 minutes or until lightly browned. Remove from oven and let cool while you make the filling.

FOR THE FILLING:

1. In an electric mixer bowl, add sugar and eggs, and beat until smooth (about two minutes).
2. Add the lemon juice and zest and stir until combined.
3. Fold in the flour.

FOR BAKING:

1. Pour the filling over the shortbread crust and bake for about 20 minutes or until filling is set. Remove from the oven and let cool.
2. Cut into squares and dust with powdered sugar. Bars are best if eaten on the day of baking but can be stored in the refrigerator for up to two days.

INGREDIENTS:

FOR CRUST:

- 4 ounces unsalted butter (room temperature)
- ¼ cup powdered sugar
- 1 cup all-purpose flour
- ¼ teaspoon kosher salt

FOR LEMON FILLING:

- 1 cup granulated sugar
- 2 large eggs
- ⅓ cup fresh lemon juice
- 2 tablespoons grated lemon zest
- 2 tablespoons all-purpose flour

FROM THE KITCHEN OF:

Curestin Jones Smith

ACCOUNT MANAGER I

I have been with Nelnet since November 2021, but a part of NBS since May 2023. I just completed my first full year as an Account Manager and am enjoying every bit of it. Every day, I'm learning something new. When my husband Jeremy and I are not attending the football games to watch our daughter Mya cheer or attending the cross-country track meets for my son Jeremiah, I'm usually at home getting some much-needed rest.





MAIN DISH

AGLIO E OLIO

PREP TIME:
10 MINUTES

COOK TIME:
30 MINUTES

SERVINGS:
2-4

DIRECTIONS:

1. Boil the pasta and strain.
2. Heat the olive oil on medium and add the sliced garlic.
3. Sauté until it's first starting to brown, then turn off the heat.
4. Add your pepper flake into the sizzling oil and set it to the side.
5. Combine the oil mixture with the drained noodles.
6. Dice the parsley as fine as possible, and when serving the dish, sprinkle parsley and squeeze lemon juice onto the pasta.

INGREDIENTS:

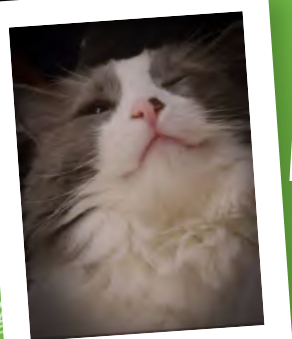
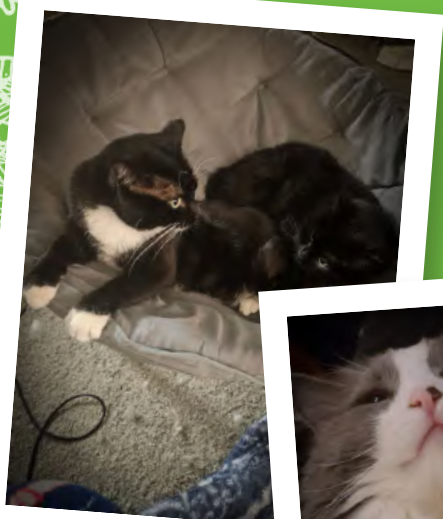
- 1 head garlic, separated and peeled
- 1 bunch of parsley
- ½ cup quality olive oil
- Red pepper flakes, to taste
- ½ lemon
- 8 ounces of angel hair pasta (half a box)

FROM THE KITCHEN OF:

Delta Thompson

SENIOR ACCOUNT MANAGER I

I have been with Nelnet since October 2022, and I began as an Account Manager. In January 2024, I moved to my role as Senior Account Manager. I have a background in physics research and computer science. When I'm not at work, I love to play video games and draw digital illustrations. I also play a lot of tabletop role-playing games like Cyberpunk RED and Warhammer Fantasy. I live in Lincoln, NE with my spouse of three years, Quinn Peters, and my three cats: Max, Galo, and Iggy.





DESSERT

STRAWBERRY FLUFF SALAD

PREP TIME:
10 MINUTES

COOK TIME:
CHILL 2 HOURS

SERVINGS:
6

DIRECTIONS:

1. In a large bowl, add the crushed pineapple, instant vanilla pudding mix, diced strawberries, and strawberry Jell-O powder. Gently stir together until the pudding and Jell-O mixes have dissolved.
2. Stir in the Cool Whip, mini marshmallows, and angel food cake until combined.
3. Cover the bowl and refrigerate for at least two hours (longer if you prefer softer marshmallows).
4. Give a stir and serve!

INGREDIENTS:

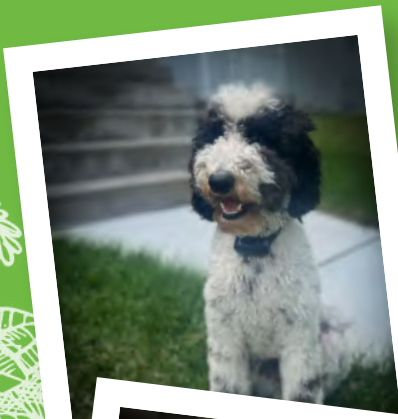
- 20 ounces crushed pineapple (do not drain)
- 1 box instant vanilla pudding mix
- 2 cups diced fresh strawberries
- ¼ cup strawberry Jell-O powder
- 8 ounces Cool Whip
- 1 cup mini marshmallows
- 1 cup angel food cake

FROM THE KITCHEN OF:

Dana Keedy

TEAM LEAD

I value the simple joys of life. Outside of work, I love spending quality time with family, golfing with my husband (while losing plenty of golf balls along the way), and spoiling my dog, Chip.





DESSERT

STRAWBERRY JELL-O POKE CAKE

PREP TIME:
15 MINUTES

COOK TIME:
30 MINUTES

SERVINGS:
16

DIRECTIONS:

1. Bake the cake in a 9×13-inch pan according to the instructions on the box. Remove from the oven and cool the cake in the pan for 15 minutes.
2. Pierce the cake with a fork at ½-inch intervals.
3. In a 2-cup glass measuring cup, mix the dry Jell-O with 1 cup boiling water. Stir for two minutes until completely dissolved. Stir in cold water.
4. Carefully pour the Jell-O over the cake, making sure to pour over all the fork holes. Then refrigerate the cake for at least three hours.
5. After the cake has chilled, frost with Cool Whip and garnish with strawberries. Refrigerate until ready to serve.

INGREDIENTS:

- White cake mix
- 3 ounces strawberry Jell-O
- 1 cup boiling water
- ½ cup cold water
- 8 ounces Cool Whip
- Strawberries (for garnish)

FROM THE KITCHEN OF:

Maggie Heltzel

ACCOUNT MANAGER I

I started working as an Account Manager in May of 2023. During my time in this role, I have really enjoyed working with clients and getting to form genuine relationships with them.

When I am not at work, I enjoy spending time with my family and friends. My hobbies include running, playing volleyball, and traveling. This year, I ran my first half marathon which was a huge accomplishment for me. I am hoping to travel to some new places this upcoming year.





SUMMER



DESSERT

PICKLE DIP

PREP TIME:
15 MINUTES

COOK TIME:
1 HOUR - SET IN FRIDGE

SERVINGS:
12-15

DIRECTIONS:

1. Whip cream cheese.
2. Cut up speared pickles.
3. Cut up beef into pieces.
4. Mix all in bowl.
5. Set in fridge for 1 hour.
6. Serve with your favorite crackers. (I use pita.)

INGREDIENTS:

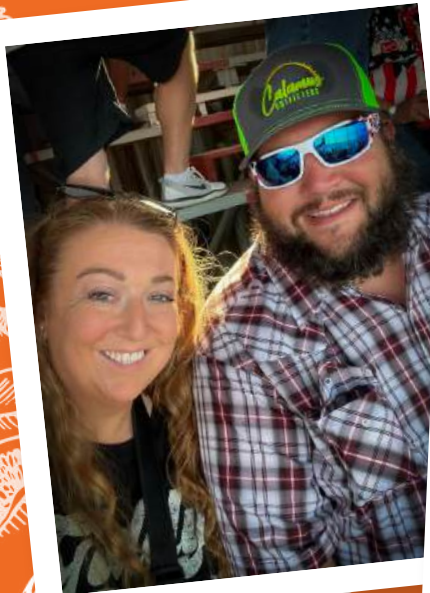
- 2 cream cheese packages, softened
- 1 jar of pickles
- 3 packets of Buddig dried beef
- Crackers

FROM THE KITCHEN OF:

Marci Mueller

MANAGER, HIGHER ED ACCOUNT MANAGEMENT

I have been with Nelnet for 15 years in November. I came back to the Account Manager team two years ago after spending most of my time with Implementation. I really enjoy supporting our team and building new relationships with our clients. In my free time, my husband and I enjoy anything outdoors with our lab (Pearl). We recently got to spend a week in Deadwood, SD, riding our side-by-side on the trails and enjoying all the amazing views. If I'm not outdoors, you can catch me at one of my nieces' or nephews' activities.



LOADED NACHOS

PREP TIME:
20 MINUTES

COOK TIME:
5-10 MINUTES

SERVINGS:
4

DIRECTIONS:

1. Brown your ground beef and add taco seasoning/spices.
2. Fill a baking sheet with tortilla chips and top with ingredients of your choice. (I enjoy ground beef, jalapenos, and cheese.)
3. Cook in oven at 350°F for about 5-10 minutes.
4. Remove from oven and add additional toppings like salsa, guacamole, or sour cream.

INGREDIENTS:

- Shredded cheese
- Ground beef
- Jalapenos
- Tortilla chips
- Salsa
- Taco seasoning

FROM THE KITCHEN OF:

Matthew Valentine

SENIOR ACCOUNT MANAGER

I grew up in Hastings, NE and attended the University of Nebraska-Lincoln, receiving a bachelor's degree in Business Administration. I have been with Nelnet Campus Commerce for eleven 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.





DESSERT

FROZEN LEMONADE DESSERT

PREP TIME:
30 MINUTES, 3 HOURS TO FREEZE

COOK TIME:
12 MINUTES FOR CRUST

SERVINGS:
12-15

DIRECTIONS:

CRUST:

1. In a medium bowl, combine crushed graham crackers, sugar, melted butter, and salt.
2. Mix until mixture resembles wet sand and holds together when pressed.
3. Pour into 9x13 glass pan and press it evenly across the bottom.
4. Bake at 350° until golden, about 12 minutes.

FILLING:

1. In a medium bowl mix frozen lemonade, sweetened condensed milk, and Cool Whip until fluffy.
2. Pour into ready-made graham cracker crust.
3. Freeze for about three hours, or longer, until firm.

INGREDIENTS:

CRUST:

- 9 graham crackers finely crushed (1 sleeve)
- ¼ cup granulated sugar
- 5 tablespoons melted butter
- Pinch of salt

FILLING:

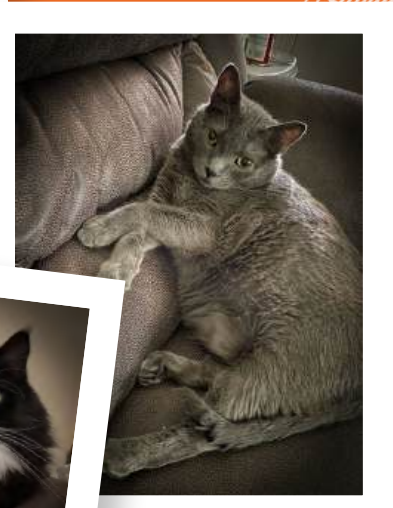
- 8 ounces Cool Whip
- 6 ounces frozen lemonade
- 14 ounces sweetened condensed milk

FROM THE KITCHEN OF:

Cheryl Davis

ACCOUNT MANAGER III

I have been with Nelnet since March 2002. I joined the Higher Ed Account Management team in August 2013. When not at work, I spend a lot of time with family. We enjoy going to live concerts, hockey games, and watching movies. My friends and I find new diners to try out in the area during the weekends. I also love scrapbooking, and I'm working on putting together a family recipe scrapbook, which will contain this recipe. I always ask for it for my birthday.





MAIN DISH

QUICK CHICKEN FLAUTAS

PREP TIME:
20 MINUTES

COOK TIME:
20 MINUTES

SERVINGS:
6

DIRECTIONS:

1. Shred rotisserie chicken.
2. Microwave tortillas in sets of 10 for one minute.
3. Cool tortillas and place chicken in the tortilla and roll them up, securing them with a toothpick through the center of the flautas in sets of two.
4. Pour cooking oil onto a plate then lightly pass the flautas on the oil OR dab oil on the top and bottom of the flautas.
5. Place flautas in air fryer for 10 minutes at 400°F. (You can also put cooking oil in a pan and heat. Just place the flautas in the cooking oil until they reach the crispiness you prefer.)

INGREDIENTS:

- Rotisserie chicken
- Corn tortillas
- Cooking oil

FROM THE KITCHEN OF:

Eduardo Aguilar

ACCOUNT MANAGER

I am an Account Manager and have been with Nelnet since spring 2024. I have learned a lot in my short time here and really enjoy working with everyone. In my spare time I enjoy watching football, soccer, and baseball, catching up on the latest movies or shows, and trying out new food. I'm definitely no chef, but I'm passionate about food, the tradition behind it, and sharing it.





SIDE

GRILLED CORN ON THE COB

PREP TIME:
30-40 MINUTES

COOK TIME:
15-20 MINUTES

SERVINGS:
ANY

DIRECTIONS:

1. Peel back corn husks without detaching from the bottom of the cob.
2. Remove silk and fold husk back into place over corn.
3. Soak in water for at least 30 minutes.
4. Preheat grill to medium-high heat.
5. Remove cobs from water and shake off excess water so it is not dripping. Place cobs on the grill for 15-20 minutes, turning occasionally.
6. Remove corn from grill, peel husks, and serve with butter, salt, and pepper.

INGREDIENTS:

- Corn (in husks)
- Butter
- Salt and pepper

FROM THE KITCHEN OF:

Braden Bomberger

HIGHER ED ACCOUNT MANAGEMENT TEAM LEAD

I am one of the Higher Ed Account Management Team Leads. I love spending time outdoors and working on projects. My favorite activities are fishing, working on vehicles, and watching Formula 1 racing. My wife Vanessa and my dog Geo are my adventure partners. We love to travel, cook, and work on home projects together.





DRINKS

BEE'S KNEES COCKTAIL

PREP TIME:
5-10 MINUTES

COOK TIME:
N/A

SERVINGS:
24

DIRECTIONS:

TO MAKE THE HONEY SYRUP:

1. Combine equal parts honey and water (e.g., two tablespoons each if you're only making a few cocktails) in a microwave-safe bowl or small saucepan.
2. Warm in the microwave or over the stovetop just until you can completely stir the honey into the water. Set aside.
3. Before juicing your lemons, use a vegetable peeler or channel knife to peel off a strips of zest for your twist.

TO MAKE THE COCKTAIL:

1. Fill a cocktail shaker with ice.
2. Pour in the honey syrup, lemon juice, and gin.
3. Securely fasten the lid and shake until the mixture is very cold, about 30 seconds.
4. Strain the drink into a coupe or martini glass.
5. Twist the lemon peel over the cocktail to release some of its oils, then drop it in.
6. Enjoy while cold.

INGREDIENTS:

- ½ ounce honey
- 1 ounce lemon juice (1/2 lemon)
- 2 ounces gin
- Lemon twist for garnish

FROM THE KITCHEN OF:

Alexandra Madrigal

HIGHER ED ACCOUNT MANAGER

My name is Alexandra and I just started working at Nelnet as a Higher Ed Account Manager in August 2024. (I don't usually do the cooking at home, so I'm sure the recipes in this cookbook will become pretty handy!)

Outside work, I like playing cards with my family and binge-watching TV series. Also, I really enjoy traveling to new places whenever possible. In fact, last year was my first time traveling solo and I can say it was a great experience!



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FALL



MAIN DISH

PHILLY CHEESESTEAK STUFFED PEPPERS

PREP TIME:
10 MINUTES

COOK TIME:
40 MINUTES

SERVINGS:
4

DIRECTIONS:

1. Preheat your oven to 425°F.
2. In a large bowl, combine olive oil, Worcestershire sauce, paprika, garlic, oregano, salt, pepper, and onion powder. Add the steak, onions, red and yellow bell peppers, and mushrooms, tossing to coat.
3. Spread the steak and veggie mixture on a rimmed 13×18 sheet pan and roast for about 15 minutes, until the veggies are softened and the steak is cooked through.
4. Meanwhile, place the green pepper halves in a 9×13 baking dish, drizzle with olive oil, season with salt and pepper, and cover with tin foil. Bake for 25–30 minutes.
5. Remove the green peppers from the oven. Divide the steak and veggie mixture among the peppers, then top with grated provolone or mozzarella cheese.
6. Bake for an additional 10 minutes, or until the cheese is melted and bubbly.

INGREDIENTS:

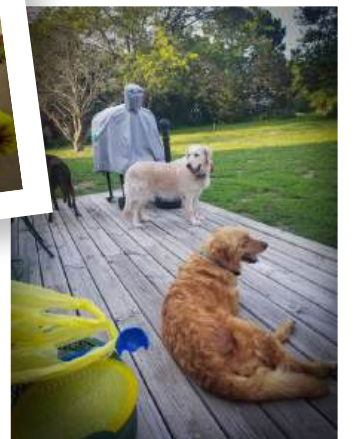
- 3 tablespoons olive oil, divided
- 2 tablespoons Worcestershire sauce
- 1 teaspoon smoked paprika
- 4 cloves minced garlic
- 2 teaspoons dried oregano
- 1 teaspoon sea salt
- 1 teaspoon black pepper
- 1 teaspoon onion powder
- 1 pound flank steak, sliced thin against the grain
- 1 small red onion, sliced
- 1 medium red bell pepper, sliced
- 1 medium yellow bell pepper, sliced
- 8 ounces sliced mushrooms
- 4 green peppers, cut in half and de-seeded
- 2 cups provolone cheese, shredded

FROM THE KITCHEN OF:

Russell Bergholz

ACCOUNT MANAGER I

I've been at Nelnet for over four 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.





MAIN DISH

MISSISSIPPI POT ROAST

PREP TIME:
5 MINUTES

COOK TIME:
8 HOURS

SERVINGS:
8

DIRECTIONS:

1. Place roast in the slow cooker and sprinkle the top with the ranch mix and the au jus mix. Place peppers on top of the mixes. Add the butter and add a splash of the juice from the peppers jar.
2. Cook on low heat for eight hours.
3. Serve with noodles, rice, or my favorite, mashed potatoes!

INGREDIENTS:

- 1 (3-4 pound) chuck roast
- 1 packet ranch dressing mix
- 1 packet au jus gravy mix
- ¼ cup butter
- 4-5 pepperoncini peppers + some juice from the jar

FROM THE KITCHEN OF:

Taylor Hill

TEAM LEAD

I joined Nelnet in August 2019 as an Account Manager, and it's been a rewarding journey since. Outside of work, I love spending time with my husband, especially exploring the outdoors. During the summer, we often relax at our family lake house and take trips to discover new and exciting places. This year has been particularly memorable, as we're thrilled to be expecting our first child! Baby boy Hill is due in January 2025, and we couldn't be more excited.



CROCK POT PIZZA DIP

PREP TIME:
5 MINUTES

COOK TIME:
1 HOUR

SERVINGS:
12-15

DIRECTIONS:

1. Put the cream cheese, one cup of mozzarella, parmesan, pizza sauce, seasoning, and pepperoni into the slow cooker. Stir everything together.
2. Cover and cook on high for one hour or low for two to three hours. Stir occasionally until the cream cheese is melted.
3. Top with remaining shredded mozzarella, cover, and cook until melted. Top with more pepperoni and chopped basil.
4. Turn slow cooker to low or warm to keep warm until ready to serve.

INGREDIENTS:

- 8 ounces cream cheese, softened
- 1½ cups mozzarella cheese
- ¾ cup parmesan cheese, grated
- 8 ounces pizza sauce
- 1 teaspoon Italian seasoning
- ¼ cup mini pepperoni or chopped pepperoni
- Mini pepperoni for garnish

FROM THE KITCHEN OF:

Laura McCullagh

HIGHER ED OPERATIONS (QUIKPAY)

I have been with Nelnet since November 2009. I just passed my 15-year mark. When not at work, I spend a lot of time with family and friends and acting as a personal chauffeur to my two girls running to and from volleyball. Last year (2024) was an eventful year for us, as I got married in May and had some great time with friends and family who traveled from Ireland to celebrate. We got ourselves a new puppy, Murphy. He is a sheepadoodle. We welcomed our first niece and nephew into the family. I was able to escape to Ireland briefly in September to meet my niece (Cora) and attend her baptism.





DESSERT

CINNAMON APPLE CRISP

PREP TIME:
5 MINUTES

COOK TIME:
1 HOUR

SERVINGS:
12-15

DIRECTIONS:

1. Preheat oven to 350°F (177°C). Lightly grease a 9×13-inch baking pan. (Any 3.5–4-quart baking dish works.)
2. Mix all the filling ingredients together in a large bowl, then spread into the baking pan.
3. To make the topping, whisk the flour, brown sugar, and cinnamon together in a medium bowl. Cut in the butter using a pastry cutter or fork until the mixture becomes super crumbly. Stir in the oats. Sprinkle over filling.
4. Bake for 45 minutes or until the topping is golden brown and the fruit juices are bubbling around the edges. Remove from the oven, place on a wire rack, and allow to cool for at least five minutes before serving.
5. Serve warm, room temperature, or cold. Serve plain or with salted caramel and/or vanilla ice cream.
6. Cover leftovers and store in the refrigerator for up to five days.

INGREDIENTS:

FILLING:

- 8 medium peeled apples, cut into 1-inch chunks that are 1/4 to 1/2-inch thick
- ½ cup packed light or brown sugar
- ¼ cup all-purpose flour
- 1 teaspoon pure vanilla extract
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ¼ teaspoon salt

TOPPING:

- ¾ cup all-purpose flour
- ¾ cup packed light or dark brown sugar
- 1 teaspoon ground cinnamon
- ½ cup unsalted butter, cold and cubed
- 1 cup old-fashioned whole rolled oats
- Optional: vanilla ice cream and salted caramel

FROM THE KITCHEN OF:

Anna Harrington

SENIOR ACCOUNT MANAGER II

I've been with Nelnet's account management team for over three years. I enjoy spending time with friends and family, going to the lake, working on home renovations, and grabbing coffee. I recently celebrated my one-year anniversary of marriage to my husband, Glen. A fun fact about me is that while I don't cook much, I love to bake—so I hope you enjoy the apple crisp! It's one of my favorites!





DESSERT

SOPAIPILLA CHEESECAKE

PREP TIME:
15-20 MINUTES

COOK TIME:
30-45 MINUTES

SERVINGS:
12

DIRECTIONS:

1. Preheat the oven to 350°F (175°C). Grease a 9x13-inch baking dish with cooking spray.
2. Beat cream cheese, 1 cup sugar, and vanilla extract in a bowl until smooth.
3. Unroll crescent roll dough and use a rolling pin to shape each sheet into a 9x13-inch rectangle. Press one piece into the bottom of the prepared baking dish. Evenly spread cream cheese mixture on top, then cover with remaining piece of crescent dough.
4. Mash remaining 3/4 cup sugar, butter, and cinnamon with a fork until combined. Dot mixture over top of dough.
5. Bake in the preheated oven until crescent dough has puffed and turned golden brown, about 30 minutes.
6. Remove from the oven and drizzle with honey. Cool completely in the pan for about two hours before cutting into 12 squares.

INGREDIENTS:

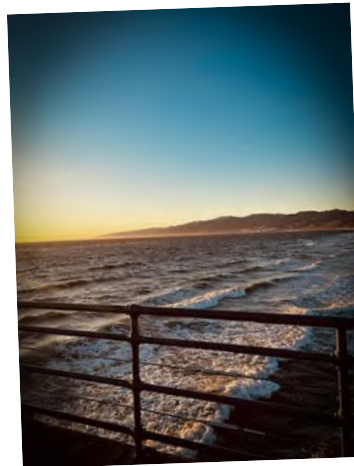
- 2 (8 ounce) packages cream cheese, softened
- 1 ¾ cups white sugar, divided
- 1 teaspoon Mexican vanilla extract
- 2 (8 ounce) cans refrigerated crescent rolls
- ½ cup butter, room temperature
- 1 teaspoon ground cinnamon
- ¼ cup honey

FROM THE KITCHEN OF:

Noel Ogbankiti

ACCOUNT MANAGER HE

I am a lover of sweets and desserts. A little bit about me—I love the outdoors and working out. I'm always down to go eat, watch sports, and just spend time with friends.





SIDE

SWEET POTATO SALAD

PREP TIME:
10 MINUTES

COOK TIME:
30 MINUTES

SERVINGS:
6

DIRECTIONS:

1. Preheat oven to 400°. On a large-rimmed baking sheet, toss sweet potatoes and red onion in oil, then season with salt and pepper.
2. Distribute sweet potatoes and onion evenly on sheet in a single layer. Bake until tender, about 20 minutes. Let cool for 10 minutes, then transfer to a large bowl.
3. Meanwhile, make dressing. In a small bowl or in a medium liquid measuring cup, whisk together vinegar, mustard, honey, and spices. Gradually pour in oil, whisking constantly until blended. Season with salt and pepper.
4. Toss sweet potatoes with dressing, cranberries, feta, and parsley. Serve warm or at room temperature.

INGREDIENTS:

- 3 large sweet potatoes, peeled and cubed
- 1 small red onion, thinly sliced into half moons
- ½ cup dried cranberries
- ½ cup crumbled feta
- ¼ cup freshly chopped parsley
- Salt
- Pepper

FOR THE DRESSING:

- 2 tablespoons apple cider vinegar
- 1 tablespoon Dijon mustard
- 1 tablespoon honey
- ½ teaspoon ground cumin
- ¼ teaspoon ground paprika
- ¼ cup extra-virgin olive oil

FROM THE KITCHEN OF:

Rebecca Picraux

HIGHER ED QUALITY ASSURANCE ANALYST

Fall is, by far, my favorite time of year, and although I prefer baking to cooking, this recipe is easy enough even I can whip it up! In addition to baking, I enjoy gardening, and doing anything outdoors with my family. I don't have too much free time though with a three-year-old and another baby on the way! I have been with Nelnet Campus Commerce since 2019, working as an Account Manager and now as the QA Analyst. I enjoy what I do, but working with the people on our team is truly the best part of the job.





DRINKS

APPLE CIDER APEROL SPRITZ

PREP TIME:
3 MINUTES

COOK TIME:
N/A

SERVINGS:
1

DIRECTIONS:

1. Fill a glass with ice.
2. Add two to three ounces of apple cider and one ounce of Aperol.
3. Add two to three ounces of prosecco and a splash of sparkling water.
4. Top with a sprinkle of cinnamon and optional apple wedge.

INGREDIENTS:

- Apple cider
- Aperol
- Prosecco
- Sparkling water
- Cinnamon

FROM THE KITCHEN OF:

Joe Pfeiffer

ACCOUNT MANAGER I

I have been at Nelnet for about a year and a half. I love to be outside doing anything from walking my dog to hunting and fishing. When not outside, I enjoy drawing while watching a TV series.





WINTER



MAIN DISH

BW3 GARLIC PARMESAN CHICKEN PASTA

PREP TIME:
10-15 MINUTES

COOK TIME:
2-4 HOURS

SERVINGS:
8-10

DIRECTIONS:

1. Set chicken breast in bottom of crock pot.
2. Pour entire bottle of BW3 sauce over top.
3. Fill bottle with milk and shake to get remaining sauce. Pour into crock pot.
4. Cut cream cheese into blocks and add to crock pot.
5. Add parmesan cheese to crock pot and stir.
6. Cook on low for three to four hours or high for two to three hours. (Crock pot time/temperature varies. Use meat thermometer to confirm chicken internal temp is at least 165.)
7. Remove chicken breasts and shred. Return to crock pot and stir.
8. Cook pasta noodles according to package. Once complete, combine with sauce.

INGREDIENTS:

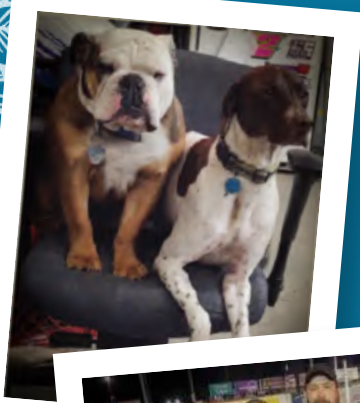
- 12 ounces Buffalo Wild Wings garlic parmesan sauce
- 3-4 boneless skinless chicken breasts (2 pounds)
- 1 cup milk
- 8 ounces cream cheese
- 4 ounces parmesan cheese (grated)
- 12 ounces pasta noodles (recommend rotini or penne)

FROM THE KITCHEN OF:

Brielle Buske

ACCOUNT MANAGER III

I have been with Nelnet for about four years and have been on the Higher Ed team since starting. I have a blended family with my boyfriend of nine years. We have three spoiled kids and two even more spoiled dogs. My boyfriend and our kids all race (stock cars and go karts) so we spend our summer at the local dirt track. When we're not racing, we try to take the kids out for any type of weekend adventure we can find. We always get in at least a few camping and fishing trips. Then I fit in as many "let's try this" trips as I can before race season comes back around.





MAIN DISH

CHILI

PREP TIME:
20 MINUTES

COOK TIME:
4-6 HOURS

SERVINGS:
8-10

DIRECTIONS:

1. In a crock pot or stock pot, mix the drained black beans, chili beans, corn, chili packets, and about half of the tomato juice. Put in onion to your liking and two to three spoonfuls of sugar (supposed to help with heart burn). Put stove or crock pot on low.
2. Brown ground beef, ground turkey, or stew meat in a pan. Once complete, drain grease and mix into crock pot or stock pot.
3. If desired, add some or all the remaining tomato juice to pot depending how thick you want it.
4. Simmer on low for four to six hours, stirring occasionally.
5. Serve in a bowl. You can add cheese, crackers, or Fritos if you want.

INGREDIENTS:

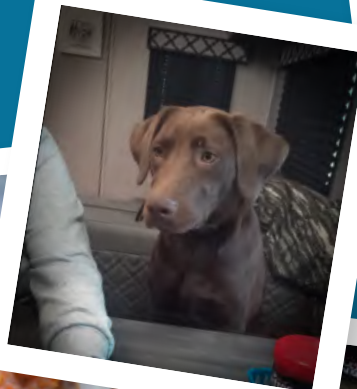
- 2 pounds ground beef or ground turkey (You can also use stew meat or mixture.)
- 15-ounce can of black beans (drained)
- 16-ounce can of chili beans in chili sauce
- 15.25-ounce can of whole kernel corn
- Two 1.25-ounce chili packets
- 46-ounce can of tomato juice
- Fresh or minced onion
- Sugar

FROM THE KITCHEN OF:

Joel Mueller

SENIOR ACCOUNT MANAGER

I have been with Nelnet for almost 14 years and in my current Senior Account Manager position a little over seven years. My wife and I have been married over 16 years and have nine nieces and nephews that keep us very busy! We also have a two-year-old chocolate lab named Pearl. I love the outdoors: fishing, camping, hunting, shooting, and taking our side-by-side riding different places. I am a NASCAR and dirt track racing fan. I have a massive collection of Dale Earnhardt, Ryan Blaney, Austin Dillon, and AJ Allmendinger diecast cars.





DESSERT

FUNFETTI SUGAR COOKIES

PREP TIME:
1 HOUR 15 MIN

COOK TIME:
11 MIN

SERVINGS:
16 COOKIES

DIRECTIONS:

1. Combine the flour, salt, cornstarch, and baking soda in a bowl. Whisk together and set aside.
2. Cream the butter and sugar in a bowl. Mix on high until light and fluffy. Mix in the egg and vanilla, then scrape the bowl down and mix once more until well combined.
3. Add the dry mixture to the butter mixture and mix on low until almost combined. Scrape down the bowl, then add the sprinkles and mix on low until just combined.
4. Use your spatula to fold in any extra flour, then portion out two tablespoon-sized pieces of dough. Roll into balls and top with some more sprinkles.
5. Place about two inches apart on baking sheets lined with silicone mats or parchment paper, then chill the dough balls for at least an hour.
6. Towards the end of your chill time, preheat the oven to 350°F, then bake for about 11 minutes or until the edges are set and cookies are puffed. They will continue baking after removed from the oven, so allow to cool on the baking sheets for about five minutes.

INGREDIENTS:

- 1½ cups all-purpose flour
- 1 tablespoon cornstarch
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup unsalted butter (room temperature)
- ¾ cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- ½ cup sprinkles

FROM THE KITCHEN OF:

Maria Kashapata

HIGHER ED ACCOUNT MANAGER

I have been with Nelnet for seven months. I love baking, but especially when the colder months roll around, I love baking different cookies for my loved ones. Funfetti is my favorite mix-in to add and it makes for the best sugar cookies. When I'm not working, I love acting and singing. I'm an artist at heart and love expressing my creativity in many forms. I enjoy songwriting, learning new languages (currently Korean), and going to concerts. I also love movies. My all-time favorite movie is *Pride and Prejudice*.





SIDE

FANCY MAC AND CHEESE

PREP TIME:
30 MINUTES

COOK TIME:
40 MINUTES

SERVINGS:
6-8

DIRECTIONS:

TO MAKE THE BÉCHAMEL:

1. In a medium saucepot over medium heat, warm the butter until melted. Gradually add the flour and stir until smooth.
2. Cook the mixture for two to three minutes, keeping a close eye on it to avoid unwanted burning.
3. In a separate saucepot, heat the milk until it is just about to boil. Add the hot milk to the butter mixture, ½ cup at a time, constantly whisking.
4. Cook twelve minutes, stirring constantly. Turn heat off. Slowly add one egg yolk at a time. Season with salt and nutmeg.

TO ASSEMBLE THE MACARONI AND CHEESE:

1. Preheat oven to 500°F.
2. Start with the cooked elbow macaroni. In a large bowl, slowly add the béchamel to coat the macaroni. (Add slowly and with care; the macaroni should not “swim” in the béchamel.) Add in the cheddar cheese and mozzarella, thoroughly coating the macaroni. Season to taste with salt and pepper.
3. Put the macaroni and cheese in a medium cast iron skillet. Sprinkle with breadcrumbs and place cubed butter on top. Keep the skillet in the oven until the breadcrumbs are golden brown, roughly eight to twelve minutes.

INGREDIENTS:

- 1 package elbow macaroni, cooked
- 2 cups white cheddar cheese, shredded
- ½ cup fresh mozzarella, torn into small pieces
- 2 cups béchamel*
- ½ cup breadcrumbs
- 2 tablespoons unsalted butter, cubed
- Salt and pepper

*BÉCHAMEL SAUCE (Yields 1 qt)

- 5 tablespoons unsalted butter
- ¼ cup all-purpose flour
- 4 cups whole milk
- 2 egg yolks
- 2 teaspoons kosher salt
- ½ teaspoon nutmeg

FROM THE KITCHEN OF:

Jerome Donahue

HIGHER ED ACCOUNT MANAGER

I am an avid gamer and am on a competitive team for the Final Fantasy trading card game. When I am not practicing and brewing decks, I like to play board games, video games and am a lifelong fan of anything Dragon Ball-related. I am a dog dad to my little dachshund, Reggie, who is twelve.





DESSERT

SNOWBALLS

PREP TIME:
20 MINUTES

COOK TIME:
15 MINUTES

SERVINGS:
24

DIRECTIONS:

1. Mix butter, powdered sugar, salt, and vanilla.
2. Sprinkle with cornstarch and mix in flour until combined. Add nuts.
3. Roll into 1-inch balls.
4. Bake on ungreased cookie sheet at 350°F for 13-15 minutes until bottoms are turning brown.
5. Roll in powdered sugar when warm and again once cooled.

INGREDIENTS:

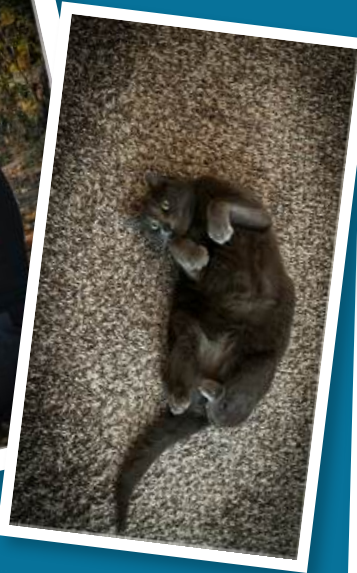
- 1 cup unsalted butter, softened
- ½ cup powdered sugar
- ¼ teaspoon salt
- 2 teaspoons vanilla extract
- 2 tablespoons cornstarch
- 2 cups flour
- ½ cup finely chopped nuts (of your choosing)
- 1½ cups powdered sugar for coating

FROM THE KITCHEN OF:

Eric Jaacks

SENIOR ACCOUNT MANAGER

My name is Eric Jaacks, and I'm a Senior Account Manager on the Nelnet Campus Commerce team. I have been with Nelnet in a variety of roles for eight years now. Last year, I got married to the love of my life and moved out to a small town in north central Nebraska. We enjoy spending time in the kitchen together and creating new memories and dishes together. This recipe technically comes from my wife, but we enjoy making these cookies around Christmas for any gathering we attend. They are usually a hit. I hope you enjoy them!





MAIN DISH

ORANGE CHICKEN

PREP TIME:
15 MINUTES

COOK TIME:
25 MINUTES

SERVINGS:
5

DIRECTIONS:

PREPARE THE CHICKEN THIGHS

1. Place a baking rack over a pan and lay the chicken thighs on top. Season both sides of the thighs with coarse salt and place in the fridge for at least four hours.
2. Cut the chicken thighs into roughly one- to two-inch chunks.
3. Coat thigh chunks with a generous amount of cornstarch, until the thighs are not sticky or wet.

PREPARE THE SAUCE

1. Mince the garlic and grate the ginger.
2. Zest one orange and set the zest aside. Juice both oranges.
3. In a small saucepan, heat a small amount of vegetable oil. Sauté the minced garlic and grated ginger over medium-high heat for about one minute.
4. Add orange juice, soy sauce, rice vinegar, and sugar. Stir. Simmer for three minutes.
5. Combine one tablespoon cornstarch with two tablespoons water in a small bowl and add to the sauce mixture to thicken. Simmer for three more minutes.

COOK THE CHICKEN

1. Place a high-walled pan over medium-high heat and add a generous amount of vegetable oil.
2. Add the chicken pieces to the pan, making sure not to overcrowd. Let them form a crust before nudging to prevent sticking. Stir-fry until golden and crispy.

COMBINE

1. Plate chicken pieces over your carb of choice (broccoli, rice, etc.) and cover with preferred amount of sauce.

INGREDIENTS:

- 1 pound boneless, skinless chicken thighs, cut into large chunks
- Salt
- Cornstarch (enough to coat chicken)
- Vegetable oil
- 3 cloves garlic, minced
- 1-inch piece ginger, grated
- Orange zest (from 1 orange)
- Orange juice (from 2 oranges)
- ¼ cup soy sauce
- 2 tablespoon rice vinegar
- ¼ cup granulated sugar
- 1 tablespoon cornstarch

FROM THE KITCHEN OF:

Ian McGovern

ACCOUNT MANAGER

I'm a 49ers fan—best team in the NFC.





MAIN DISH

SLOW COOKER CHICKEN & DUMPLINGS

PREP TIME:
15 MINUTES

COOK TIME:
5 HOURS

SERVINGS:
8

DIRECTIONS:

1. Add onion to six quart crock pot and top with chicken breasts.
2. In a small bowl, combine cream of celery soup, cream of chicken soup, parsley, poultry seasoning, and pepper. Spread over chicken breasts. Top with chicken broth and cook on high five hours.
3. Approximately one hour (I allow 60-90 minutes) before serving (after four hours of cooking time), roll each biscuit thin and flat. Cut into four strips. Add vegetables to the slow cooker and stir. Add biscuit strips on top. Replace lid as quickly as possible.
4. Remove chicken breasts and slightly shred. Add back into slow cooker and stir. (This will break up the dumplings somewhat, which is fine.) Let cook an additional 10 minutes and serve.

INGREDIENTS:

- 1 large onion, diced
- 10.5 ounces condensed cream of celery soup
- 10.5 ounces condensed cream of chicken soup
- 1 tablespoon chopped fresh parsley
- 1 teaspoon poultry seasoning
- Black pepper to taste
- 4 boneless skinless chicken breasts
- 2 cups reduced sodium chicken broth
- 2 cups frozen vegetables or peas and carrots, thawed. (Canned works fine also.)
- 16.3 ounces refrigerated biscuits (1 can: Buttermilk, Country, or Homestyle)

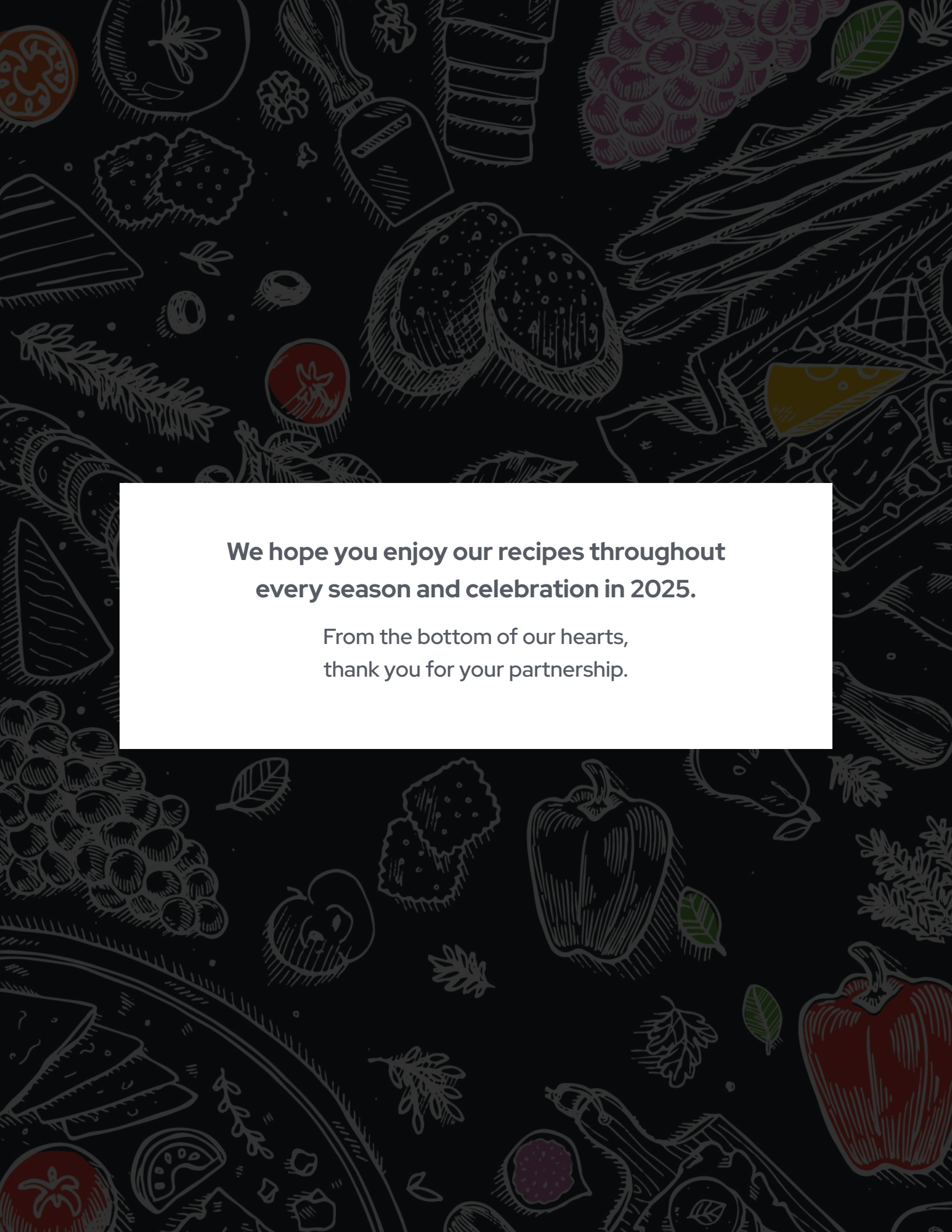
FROM THE KITCHEN OF:

Andrea Zinser

ACCOUNT MANAGER

I recently joined the Account Manager team and have been really enjoying it so far. While not working, I enjoy spending time with my family, baking, and traveling.





**We hope you enjoy our recipes throughout
every season and celebration in 2025.**

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