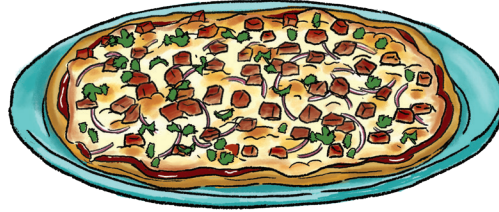






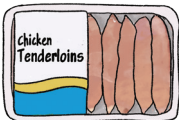


# Dietary Modifications for:

## BBQ Chicken Flatbread



rad<sup>o</sup>dish

Diet		Ingredient	Swap
 <b>Gluten-Free</b>			<p>Use gluten-free flour, such as Bob's Red Mill 1:1 Baking Flour, Cup 4 Cup, or King Arthur Flour.</p> <p>Make the following modifications:</p> <ul style="list-style-type: none"> <li>• Step 4: Increase water quantity to 1 cup.</li> <li>• Step 5: Skip this step.</li> <li>• Step 6: Place a piece of parchment paper, the size of your baking sheet, on a cutting board. Lightly dust with flour. Dump sticky dough onto parchment. Flour top of dough and pat into a round. Use a rolling pin to roll dough into a large oval, ¼-inch thick, dusting with more flour as needed.</li> <li>• Step 7: Lift parchment and dough together onto the baking sheet.</li> <li>• Step 8: After topping, brush outer crust with 1 tsp olive oil.</li> </ul>
 <b>Vegan</b>	 <b>Dairy-Free</b>		<p>Use dairy-free shredded mozzarella, such as Violife, Daiya, or Follow Your Heart.</p>
	 <b>Vegetarian</b>		<p>Replace with 8 ounces plant-based chicken, such as Gardein, Daring, or Soy Curls. Prepare according to package directions.</p>