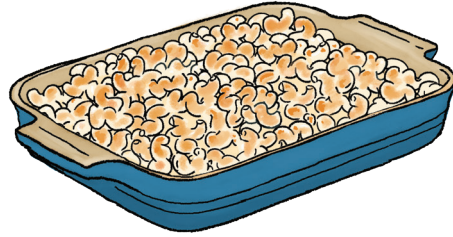














Dietary Modifications for:

Baked Mac & Cheese



rad^odish

Diet		Ingredient	Swap
 Gluten-Free		  	<p>Use gluten-free cavatappi, such as Banza, or another gluten-free pasta shape.</p> <p>Use gluten-free flour, such as Bob's Red Mill 1:1 Baking Flour.</p> <p>Use gluten-free panko, such as Ilan's or Kikkoman.</p>
 Vegan	 Dairy-Free	     	<p>Use dairy-free shredded or block cheddar, such as Violife or Daiya.</p> <p>Use dairy-free block jack cheese, such as Daiya, or dairy-free shredded mozzarella, such as Follow Your Heart or Violife.</p> <p>Replace with dairy-free Parmesan cheese, such as Violife or Follow Your Heart. Alternatively, make your own Vegan Parmesan!</p> <p>Use dairy-free butter, such as Earth Balance or Melt.</p> <p>Use dairy-free milk, such as cashew (recommended), almond, soy, or pea protein.</p> <p>Use dairy-free Parmesan, such as Go!Veggie or Follow Your Heart. Alternatively, make your own Vegan Parmesan!</p>