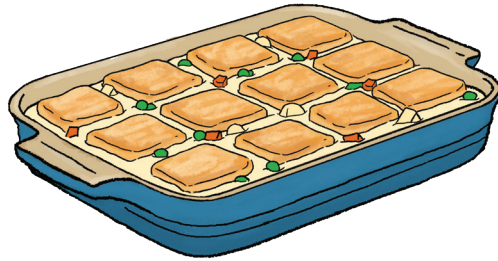









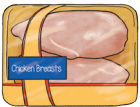


Dietary Modifications for:

Chicken & Biscuit Bake



rad^odish

Diet		Ingredient	Swap
 Gluten-Free			<p>For filling: Replace with a cornstarch slurry. Whisk 3 Tbsp cornstarch with 3 Tbsp cold water. During Step 2, slowly add slurry to the broth mixture while whisking constantly. Cook 4-5 minutes, until thickened.</p> <p>For biscuits: Use gluten-free flour, such as Bob's Red Mill 1:1 Baking Flour, Cup 4 Cup, or King Arthur Flour.</p>
 Vegan	 Dairy-Free	  	<p>Use dairy-free butter, such as Melt or Earth Balance.</p> <p>Use dairy-free heavy cream, such as Silk. Alternatively, replace with dairy-free milk, such as almond, cashew, soy, or pea protein.</p> <p>Use dairy-free shredded cheddar cheese, such as So Delicious, Follow Your Heart, or Violife.</p>
 Vegetarian		 	<p>Replace with vegetable broth.</p> <p>Replace with 20 oz. plant-based chicken (not breaded) prepared according to package directions. Cool and cut into 1-inch pieces.</p>