












Dietary Modifications for:

Chicken Caesar Wraps



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Diet		Ingredient	Swap
 Gluten-Free		 	<p>Use gluten-free panko, such as lan's or Kikkoman.</p> <p>Use gluten-free tortillas, such as Mission or La Tortilla Factory.</p>
 Vegan	 Dairy-Free		<p>Use dairy-free Parmesan, such as Go!Veggie or Follow Your Heart. Alternatively, make Vegan Parmesan!</p>
	 Egg-Free		<p>Use egg-free mayonnaise, such as Follow Your Heart or Best Foods.</p>
	 Vegetarian	 	<p>Replace with 1 (15 oz) can garbanzo beans, drained and mashed, or use vegan chicken, such as Tofurky or Sweet Earth.</p> <p>Use vegan Worcestershire, such as Annie's or O Organics.</p>