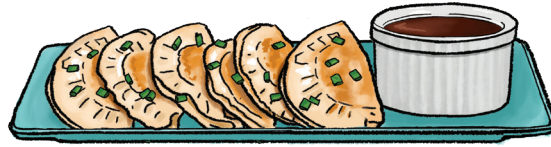





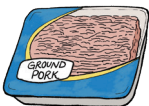


Dietary Modifications for:

Chinese Jiaozi Dumplings



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Diet	Ingredient	Swap
 <p>Gluten-Free</p>	 	<p>Option 1: Make dumpling meatballs!</p> <p>Omit wrappers. Roll filling into 1-inch balls. Roll dumpling meatballs in cornstarch, fully coating in a thick layer. Add to simmering water and cook until they float to the top, about 3 minutes.</p> <p>Option 2: Prepare Gluten-Free Dumpling Dough!</p> <p>Replace with tamari or gluten-free soy sauce, such as Kikkoman Gluten-Free.</p>
 <p>Vegan</p>	 	<p>Replace with plant-based beef, such as Beyond Meat or Sweet Earth. Alternatively, replace with 4 oz sauteed, chopped mushrooms.</p>