








# Dietary Modifications for:

## Chinese Sticky Rice



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Diet	Ingredient	Swap
 <b>Gluten-Free</b>	 	Replace with tamari or use gluten-free soy sauce, such as Kikkoman.  Use brown sugar.
 <b>Vegan</b>	 <b>Dairy-Free</b>	<i>No modifications necessary.</i>
	 <b>Egg-Free</b>	<i>No modifications necessary.</i>
	 <b>Vegetarian</b>	