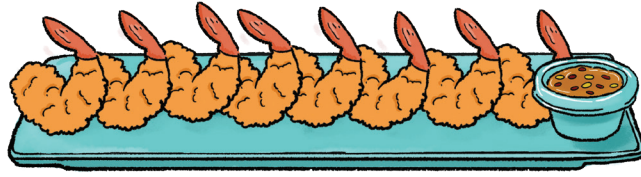












Dietary Modifications for:

Coconut Shrimp



radish

Diet	Ingredient	Swap
 Gluten-Free	  	<p>Replace with gluten-free flour, such as Bob's Red Mill or King Arthur Flour.</p> <p>Use gluten-free panko, such as Ian's or Kikkoman.</p> <p>Use gluten-free soy sauce or Tamari.</p>
 Vegan	 Dairy-Free	<p>No modifications needed.</p>
	 Egg-Free	 <p>Replace with $\frac{3}{4}$ cup coconut milk. (<i>Tip:</i> use the coconut milk leftover from making coconut whipped cream for pineapple upside down cupcakes!)</p>
	 Vegetarian	 <p>Replace with one small head of cauliflower, chopped into small 1-2 inch florets.</p>