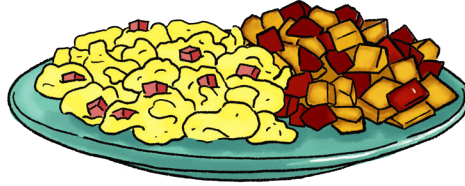



# Dietary Modifications for:

## Country Western Breakfast



rad<sup>o</sup>dish

Diet		Ingredient	Swap
 <b>Gluten-Free</b>			No modifications needed.
 <b>Vegan</b>	 <b>Dairy-Free</b>	  	<p>Use dairy-free milk, such as almond, cashew, soy, or pea protein.</p> <p>Use dairy-free shredded cheddar, such as <a href="#">So Delicious</a> or <a href="#">Follow Your Heart</a>.</p> <p>Use dairy-free butter, such as <a href="#">Earth Balance</a> or <a href="#">Melt</a>.</p>
	 <b>Egg-Free</b>		Make our vegan <a href="#">Country Western Tofu Scramble!</a>
	 <b>Vegetarian</b>		<p>Replace with 1 (8 oz) package mushrooms.</p> <ul style="list-style-type: none"> <li>• Step 7 - Chop mushrooms into small pieces.</li> <li>• Step 9 - Cook mushrooms until softened, 3-4 min. After mushrooms are cooked, add eggs.</li> </ul>