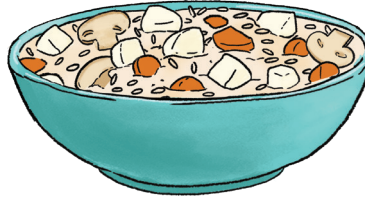











Dietary Modifications for:

Creamy Turkey & Rice Soup



rad^odish

Diet	Ingredient	Swap	
 Gluten-Free		Replace with a cornstarch slurry. Whisk 1 ½ Tbsp cornstarch with 2 Tbsp cold water. During Step 11, slowly add slurry to the broth mixture while whisking constantly.	
 Vegan	 Dairy-Free	 Use dairy-free heavy cream, such as Silk. Alternatively, replace with dairy-free milk, such as almond, cashew, soy, or pea protein.	
	 Egg-Free		<i>No modifications necessary.</i>
	 Vegetarian	 	Replace with plant-based chicken, cut in small pieces. Replace with vegetable broth.