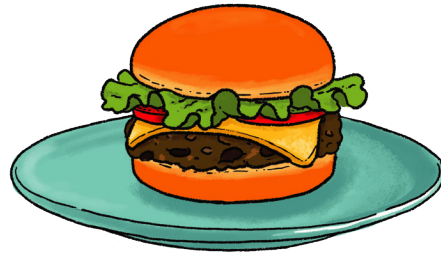













# Dietary Modifications for:

## Earth Burgers



rad<sup>o</sup>dish

Diet	Ingredient	Swap
 <b>Gluten-Free</b>	  	Use gluten-free flour, such as <a href="#">Bob's Red Mill</a> or <a href="#">King Arthur Flour</a> .  Use gluten-free panko, such as <a href="#">lan's</a> or <a href="#">Kikkoman</a> .  Use gluten-free burger buns, such as <a href="#">Udi's</a> or <a href="#">Canyon Bakehouse</a> .
 <b>Vegan</b>	 <b>Dairy-Free</b>	 Use dairy-free sliced cheddar cheese, such as <a href="#">Daiya</a> or <a href="#">Follow Your Heart</a> .
	 <b>Egg-Free</b>	 Use an egg replacer, such as <a href="#">Bob's Red Mill Egg Replacer</a> .
	 <b>Vegetarian</b>	 Use vegan Worcestershire, such as <a href="#">Annie's</a> or <a href="#">O Organics</a> .