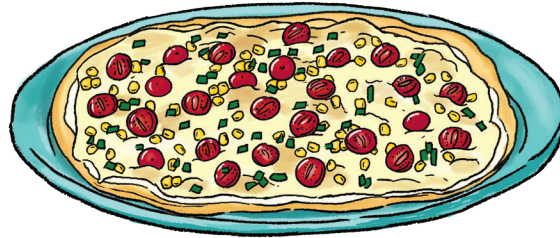












Dietary Modifications for:

Farmer's Flatbread



rad^dish

Diet	Ingredient	Swap
 Gluten-Free		Prepare Gluten-Free Flatbread Crust! (Note: Be sure to follow directions and par-bake crust before adding toppings.)
 Vegan	 Dairy-Free	    <p>Make Savory Tofu Ricotta. In Step 7, omit garlic powder and reduce salt to ¼ tsp.</p> <p>Use dairy-free milk, such as almond, cashew, or soy.</p> <p>Use dairy-free mozzarella, such as Daiya or Follow Your Heart.</p> <p>Use dairy-free Parmesan, such as Go! Veggie or Follow Your Heart.</p>
 Egg-Free		<p><i>No modifications necessary.</i></p>
 Vegetarian		<p><i>No modifications necessary.</i></p>