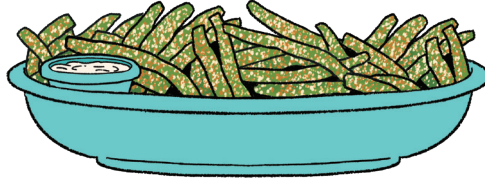












# Dietary Modifications for:

## Green Bean Fries



rad<sup>o</sup>dish

Diet		Ingredient	Swap
 <b>Gluten-Free</b>			Use gluten-free panko, such as <a href="#">Jan's</a> or <a href="#">Kikkoman</a> .
 <b>Vegan</b>	 <b>Dairy-Free</b>		Use dairy-free Parmesan, such as <a href="#">Go!Veggie</a> or <a href="#">Follow Your Heart</a> . Alternatively, make your own <a href="#">Vegan Parmesan!</a>
			Use dairy-free yogurt, such as <a href="#">Kite Hill</a> , <a href="#">So Delicious</a> or <a href="#">Follow Your Heart</a> .
	 <b>Egg-Free</b>	 	Replace with egg replacer, such as <a href="#">Just Egg</a> or <a href="#">Follow Your Heart</a> .  Use egg-free mayonnaise, such as <a href="#">Best Foods</a> , <a href="#">Follow Your Heart</a> , or <a href="#">Sir Kensington's</a> .
	 <b>Vegetarian</b>		No modifications necessary.