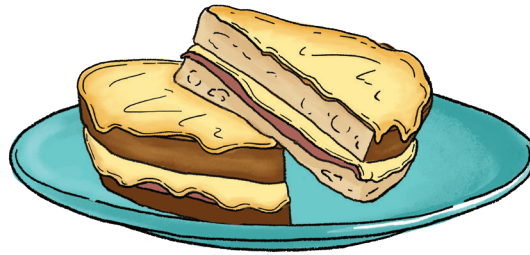









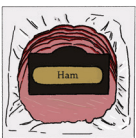


Dietary Modifications for:

Croque Monsieur



rad^odish

Diet		Ingredient	Swap
 Gluten-Free		 	<p>Use gluten-free flour, such as Bob's Red Mill, and reduce the amount used to 5 tsp.</p> <p>Use gluten-free bread, such as Udi's, Canyon Bakehouse, or Schar.</p>
 Vegan	 Dairy-Free	  	<p>Use dairy-free butter, such as Earth Balance.</p> <p>Use dairy-free milk, such as soy, almond, cashew, or pea protein.</p> <p>Use shredded dairy-free mozzarella cheese, such as Daiya or Follow Your Heart.</p>
	 Egg-Free		<p><i>No modifications needed.</i></p>
	 Vegetarian		<p>Use vegan ham, such as Yves, Sweet Earth, or Tofurky.</p>