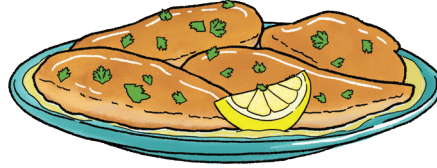








# Dietary Modifications for:

## Lemon Pepper Chicken



rad<sup>o</sup>dish

Diet		Ingredient	Swap
 <b>Gluten-Free</b>			Use gluten-free flour, such as <a href="#">Bob's Red Mill 1:1 Baking Flour</a> or <a href="#">King Arthur Flour</a> .
 <b>Vegan</b>	 <b>Dairy-Free</b>		Use dairy-free butter, such as <a href="#">Melt</a> or <a href="#">Earth Balance</a> .
	 <b>Egg-Free</b>		<i>No modifications necessary.</i>
	 <b>Vegetarian</b>	  	Replace with two heads cauliflower. Adjust steps as follows: <ul style="list-style-type: none"> <li>• Step 2: Remove leaves from cauliflower and cut in half. Slice into 1 ½-inch thick steaks with stems intact.</li> <li>• Step 3: Bring a large pot of water to boil. Add cauliflower steaks and cook 3 minutes. Remove with tongs to a plate and cool 5 minutes. Pat dry and proceed to step 4.</li> </ul> Replace with vegetable broth.