

# Dietary Modifications for:

## Indian Naan Bread



radish

Diet		Ingredient	Swap
 <b>Gluten-Free</b>			Use gluten-free flour, such as Bob's Red Mill 1:1 Baking Flour.  Add an additional ¼ cup milk.
 <b>Vegan</b>	 <b>Dairy-Free</b>	  	Use dairy-free yogurt, such as Kite Hill or Daiya.  Use dairy-free butter, such as Earth Balance.
	 <b>Egg-Free</b>		<i>No modifications needed.</i>
	 <b>Vegetarian</b>		<i>No modifications needed.</i>