









Dietary Modifications for:

Jack-o'-Pot Pie



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Diet		Ingredient	Swap
 Gluten-Free		 	<p>Option 1: Use gluten-free puff pastry, such as Gee Free or Schar.</p> <ul style="list-style-type: none"> Before beginning, complete steps 9 and 10. Then bake the jack-o'-lantern puff pastry face alone on a parchment-lined baking sheet, according to package directions. Return to step 2 and prepare filling. Once finished with step 8, carefully transfer crust on top of filling and serve. Note: Baking the crust together with the filling results in a soggy crust. <p>Option 2: Prepare Gluten-Free Pot Pie Crust.</p> <p>Use gluten-free flour.</p>
 Vegan	 Dairy-Free		<p>Use dairy-free puff pastry, such as Pepperidge Farm or Aussie Bakery.</p>
	 Vegetarian		<p>Replace with one 8-ounce package of sliced mushrooms.</p> <ul style="list-style-type: none"> Step 4 – Skip. Step 6 – Add sliced mushrooms. Cook until softened, about 5-7 minutes.