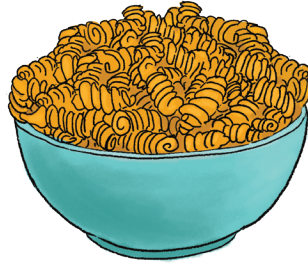












# Dietary Modifications for:

## Butternut Squash Mac and Cheese



rad<sup>d</sup>ish

Diet		Ingredient	Swap
 <b>Gluten-Free</b>		 	<p>Use gluten-free pasta, such as Simply Balanced or Bionaturae.</p> <p>Use gluten-free flour, such as Bob's Red Mill.</p>
 <b>Vegan</b>	 <b>Dairy-Free</b>	  	<p>Use dairy-free cheddar cheese, such as Daiya or Follow Your Heart. Alternatively, replace cheese with ¼ cup nutritional yeast.</p> <p>Use dairy-free milk, such as almond, cashew, soy, or rice.</p> <p>Use dairy-free butter, such as Earth Balance.</p>
	 <b>Egg-Free</b>		<p><i>No modifications needed.</i></p>
	 <b>Vegetarian</b>		<p><i>No modifications needed.</i></p>