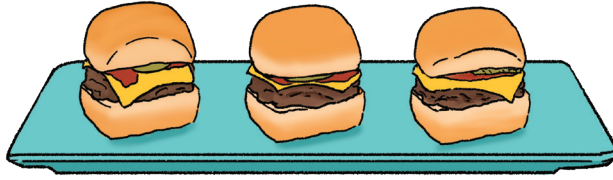








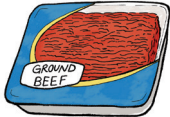


Dietary Modifications for:

Snack Shack Sliders



Diet		Ingredient	Swap
 Gluten-Free		 	<p>Use gluten-free breadcrumbs, such as Kroger, Good & Gather, or Schar.</p> <p>Use gluten-free Hawaiian rolls, such as Canyon Bakehouse.</p>
 Vegan	 Dairy-Free		<p>Use dairy-free sliced cheddar, such as Daiya, Follow Your Heart, or Go Veggie.</p>
	 Vegetarian	 	<p>Use vegan Worcestershire, such as Annie's or O Organics.</p> <p>Replace with plant-based beef, such as Impossible or Beyond Beef. Make the following modification:</p> <ul style="list-style-type: none"> • Step 10 – Vegan ground beef will not shrink during cooking, so the final meat patty will be larger than the buns. To fit on the buns, either (1) transfer patty and trim away excess with kitchen shears or (2) cut buns and meat patty each into 12 and assemble individually, so individual patties only overhang slightly.