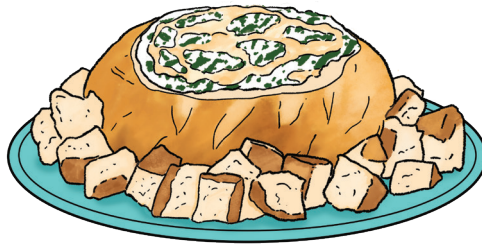












Dietary Modifications for:

Spinach Cob Loaf



rad^dish

Diet		Ingredient	Swap
 Gluten-Free			<p>Use a gluten-free baguette, such as Udi's, Schar, or Against The Grain. Or use a gluten-free sandwich bread, such as Udi's, Canyon Bakehouse, or Schar.</p> <p>Make the following modifications:</p> <ul style="list-style-type: none"> • Step 2: Cut bread into 1-inch cubes. • Step 3: Omit. • Step 5: Add bread cubes to baking sheet. • Step 11: Add dip to an 8x8 baking pan. Serve dip in baking pan, alongside baguette pieces for dipping.
 Vegan	 Dairy-Free	   	<p>Use dairy-free cream cheese, such as Miyokos, Daiya, or Kite Hill.</p> <p>Use dairy-free sour cream, such as Follow Your Heart, Simple Truth, or Kite Hill.</p> <p>Use dairy-free Parmesan, such as Go!Veggie or Follow Your Heart. Alternatively, make your own Vegan Parmesan!</p> <p>Use dairy-free mozzarella, such as Violife, Daiya, or Follow Your Heart.</p>
	 Egg-Free		<p>Use egg-free mayonnaise, such as Best Foods, Follow Your Heart, or Sir Kensington's.</p>