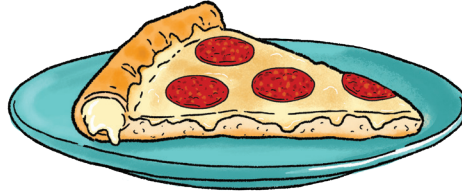




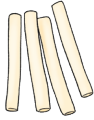







# Dietary Modifications for:

## Stuffed Crust Pizza



rad<sup>d</sup>ish

Diet		Ingredient	Swap
 <b>Gluten-Free</b>			Make our <a href="#">Gluten-Free Stuffed Crust Pizza!</a> (Note: Yield is one 10-inch pizza)
 <b>Vegan</b>	 <b>Dairy-Free</b>	  	Replace with ½-inch thick slices of dairy-free mozzarella block cheese, such as <a href="#">Follow Your Heart</a> , <a href="#">Miyokos</a> , or <a href="#">Lisanetti</a> .  Use dairy-free mozzarella, such as <a href="#">Violife</a> , <a href="#">Daiya</a> , or <a href="#">Follow Your Heart</a> .  Use dairy-free Parmesan, such as <a href="#">Go!Veggie</a> or <a href="#">Follow Your Heart</a> . Alternatively, make your own <a href="#">Vegan Parmesan!</a>
	 <b>Egg-Free</b>		<i>No modifications necessary.</i>
	 <b>Vegetarian</b>		Replace with plant-based pepperoni, such as <a href="#">Yves</a> . Alternatively, replace with any of your favorite vegetarian pizza toppings!