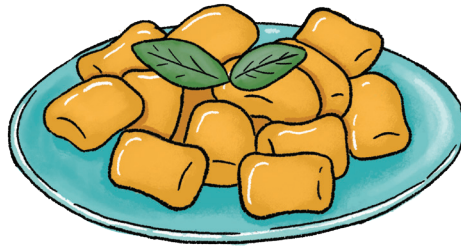











Dietary Modifications for:

Sweet Potato Gnocchi



rad^odish

Diet		Ingredient	Swap
 Gluten-Free			Use gluten-free flour, such as Bob's Red Mill 1:1 or King Arthur Flour . During step 4, add 1 egg, whisked.
 Vegan	 Dairy-Free	  	Use dairy-free ricotta, such as Tofutti or Kite Hill . Alternatively, make Savory Tofu Ricotta ! Use dairy-free Parmesan, such as Go! Veggie , Follow Your Heart , or make your own Vegan Parmesan ! Use dairy-free butter, such as Earth Balance or Melt .
	 Egg-Free		<i>No modifications necessary.</i>
	 Vegetarian		<i>No modifications necessary.</i>