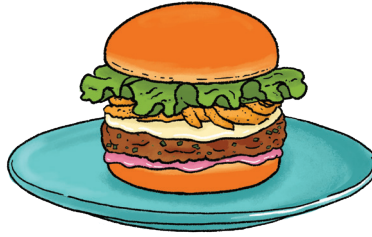











Dietary Modifications for:

Thanksgiving Turkey Burgers



rad^odish

Diet	Ingredient	Swap	
 <p>Gluten-Free</p>		<p>Use gluten-free burger buns, such as Udi's or Canyon Bakehouse.</p> <p>Use gluten-free crispy onions, such as Kroger Simple Truth, Natural Earth, or Lars' Own.</p>	
 <p>Vegan</p>	 <p>Dairy-Free</p>	 <p>Use dairy-free provolone, such as Follow Your Heart or Daiya.</p>	
	 <p>Egg-Free</p>		<p>Use egg-free mayonnaise, such as Best Foods, Follow Your Heart, or Sir Kensington's.</p>
	 <p>Vegetarian</p>		<p>Replace with:</p> <ul style="list-style-type: none"> • 1 (15 oz) can garbanzo beans, drained and mashed into small pieces with a fork • 2 Tbsp flour <p>Reduce cook time to 3-4 minutes per side.</p>