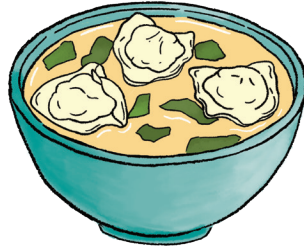






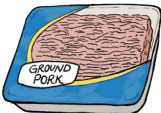


# Dietary Modifications for:

## Wonton Soup



rad<sup>o</sup>dish

Diet		Ingredient	Swap
 <b>Gluten-Free</b>			Make dumpling meatballs! Omit wrappers and Steps 5-9. Roll pork filling into 12 1-inch balls. Roll meatballs in ¼ cup cornstarch, fully coating in a thick layer. Add to simmering soup and cook until they float to the top, about 3 minutes.
 <b>Vegan</b>	 <b>Dairy-Free</b>		<i>No modifications necessary.</i>
	 <b>Egg-Free</b>		<i>No modifications necessary.</i>
	 <b>Vegetarian</b>		Replace with plant-based beef, such as Beyond Meat or Sweet Earth.