Allergy-Friendly FOOD SUBSTITUTES

SUBSTITUTES

MILK - coconut, oat, almond milk

SOUR CREAM - Follow Your Heart

BUTTER - Country Crock Plant Butter with olive oil OR Earth Balance vegan butter

DIPS/YOGURTS/CHEESES - Kite Hill

YOGURT - So Delicious coconut milk or oat Milk

SLICED BREAD (egg-free, DF, GF): BFree Foods

BREAD CRUMBS - Kinnikinnick

PIZZA CRUSTS - Enjoy Life

EGGS - use Bob's Red Mill ground flax seed to make flax eggs for baking (recipe on bag); or use apple sauce in some recipes

CHICKEN NUGGETS - Perdue Simply Smart Organics gluten free frozen chicken nuggets/tenders PANCAKE/WAFFLE MIX - Enjoy Life

FLOUR - cassava flour is a 1 for 1 substitute for regular white flour; or use Bob's Red Mill gluten free flour MAC & CHEESE - Annie's gluten free vegan; Daiya

SHREDDED CHEESE/FROZEN PIZZA/CREAM CHEESE - Daiya

SNACKS

"OREOS", ANIMAL CRACKERS, GRAHAM CRACKERS - Kinnikinnick

BREAKFAST BARS, COOKIES - Enjoy Life, Nature's Bakery GF fig bars

POPCORN - Orville Redenbacher Simply Salted Popcorn; or Skinny Pop has a cheese flavored popcorn made with non-dairy cheese flavor

"PRINGLES" - The Good Crisp

PRETZELS - Snack Factory GF Pretzel Crisps

CHOCOLATE CHIPS - Enjoy Life

CANDY - No Whey Chocolate

NOTES

Our go-to's include chicken, applesauce, frozen fries, ground beef, hot dogs, chips and hummus, bacon, fruit, popsicles, guacamole, pretzels, and popcorn.

Be careful of prescription medications as they can contain common food allergens.

Everyone's sensitivites and allergies are different. Be sure to check food labels to ensure these foods are safe for YOU to consume.