

OKONOMIYAKI (JAPANESE SAVOURY PANCAKES)



Traffic light category: **Green** Serves: 4

Ingredients

- Batter:**
- 2/3 cup plain flour
 - 2 tbsp cornflour
 - 1/2 cup chicken stock
 - 3 eggs
 - 1/4 cabbage, finely shredded
 - 1 small potato, grated
 - 2 spring onions, chopped
 - 1/2 cup tinned corn
 - 1 tbsp vegetable oil
- Toppings:**
- Kewpie mayonnaise
 - Sesame seeds

Method

1. Combine eggs and stock in a small bowl and beat gently
2. In a large bowl, combine cornflour and plain flour
3. Pour eggs and stock into large bowl, stir to combine until smooth
4. Add shredded cabbage, potato, half the spring onion, and corn into the batter, mix until all dry ingredients are evenly coated
5. Add vegetable oil to a large frying pan over medium heat
6. Scoop some mixture onto the pan and cook for a couple of minutes each side, aiming for some light browning
7. Serve pancakes with a small amount of kewpie mayonnaise, sesame seeds, and spring onion

TOP TIP

Add shredded chicken at step 4 for some extra rebuilding protein

For an easy gluten free option, swap plain flour with rice flour

Make it your own with whatever toppings or leftover vegies you love

Recipe adapted from Wandercooks

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