

OKOKONOMIYAKI

(Japanese Cabbage Savoury pancake)

This recipe is perfect for a veggie loaded breakfast or lunchbox. It cooks in a flash, it's healthy, delicious, and super fun to make. Made with just handful of basic ingredients this is an amazing recipe to feed vegetables to picky eaters.

This is the vegetarian/Vegan version but you can add any sea food, eggs or meat of choice & adjust the cooking time accordingly.

Ingredients:

- 1 ½ Cup Cabbage - /120g
- Spring onion
- ¼ Cup Carrot - / 15g Shredded
- ½ Cup All purpose flour
- ¾ Cup Water / 180ml
- ½ Tbsp Oil (as per choice)
- ½ Tsp Soy Sauce
- ¼ tsp White Pepper
- 1/8 tsp Salt (or as per Taste)

Directions

- 1 Shred the Cabbage & carrot, chop the spring onion
- 2 Then mix everything (all the ingredients except oil)
- 3 The batter should be thick n not runny
- 4 Add some oil to a frying pan and add the batter flatten & let it cook on low heat until turns golden at the bottom
- 5 Carefully flip & cook the other side as well for 3-4 minutes
- 6 Garnish with vegan or regular mayo, tomato chili sauce & some spring onions.