

## Savoury Cabbage Pancakes (Okonomiyaki)

**Serves:** 4

**Prep time:** 15 minutes

**Cook time:** 40 minutes



2 serves per portion

### Ingredients

200 mL hot water

1 chicken stock cube

1 ¼ cups plain flour

4 eggs, whisked

6 cups cabbage, shredded

4 spring onions, finely chopped

125g can corn, drained and rinsed

2 rashers of bacon, fat removed and sliced thinly

1 tablespoon extra-virgin olive oil

*To serve (optional):*

Pickled ginger

Okonomi sauce

Bonito flakes

Kewpie mayonnaise

### Method

DISSOLVE the stock cube in 200mL of water in a large bowl. Add the eggs and flour and mix to form the pancake batter.

ADD the cabbage, spring onion and corn to the pancake batter and stir to combine.

HEAT a frying pan on medium heat and add a drizzle of oil once hot.

POUR ¼ of the batter mixture into the pan and top with a quarter of the bacon pieces. When the edges of the pancake have become firm, flip the pancake over and place a lid on the fry pan for few minutes. Turn the heat down and finish cooking the pancake, around 1-2 minutes.

SERVE the pancake bacon side up with your choice of toppings.

REPEAT this method three more times until batter is finished.



Discretionary Food

*Recipe courtesy of the Country Kitchens team*