

Japanese Cabbage Pancake - Okonomiyaki

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-seafood-pancake-okonomiyaki-recipe>

Ingredients:

- 2 cups all purpose flour
- 1 cup water
- 1 teaspoon salt
- 1 teaspoon baking powder
- 2 teaspoons sugar
- 1 pound cabbage coarsely chopped, about 10 cups
- 4 eggs
- 1/4 cup sesame oil
- 8 ounces pork belly fresh, thinly sliced
- 2 tablespoons ketchup
- 5 teaspoons worcestershire sauce
- 3 teaspoons oyster sauce
- 2 1/4 teaspoons sugar
- mayo
- pickled ginger for garnish, optional
- nori seaweed Aonori, powdered, optional
- katsuobushi dried, shaved bonito, optional

Nutrition:

1. Calories: 800 calories
2. Carbohydrate: 64 grams
3. Cholesterol: 255 milligrams
4. Fat: 51 grams
5. Fiber: 4 grams
6. Protein: 19 grams
7. SaturatedFat: 14 grams
8. Sodium: 1150 milligrams

9. Sugar: 8 grams

Thank you for visiting our website. Hope you enjoy Japanese Cabbage Pancake - Okonomiyaki above. You can see more 20 japanese seafood pancake okonomiyaki recipe Taste the magic today! to get more great cooking ideas.