

# Okonomiyaki (Savory Japanese Pancake)

Yield: 2 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/sauteed-yam-recipe-japanese>

## Ingredients:

- 3/4 cup all-purpose flour
- 1/4 cup corn starch
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon sugar
- 3/4 cup dashi see notes
- 1/4 teaspoon soy sauce
- 1/2 teaspoon sesame oil
- 2 eggs
- 4 tablespoons yams nagaimo (Japanese Yam), grated (see notes 2)
- 1 bacon pack
- 4 cups white cabbage thinly shredded
- 2 green onions finely sliced
- 2 carrots small, cut into thin matchsticks
- 1 1/2 tablespoons worcestershire sauce
- 1 tablespoon ketchup
- 1 tablespoon oyster sauce
- 1 tablespoon honey
- 1 tablespoon brown sugar
- 1/2 teaspoon soy sauce
- bonito flakes
- green onions
- white sesame seeds
- seaweed Dried, flakes, optional
- ginger pickled, optional

## Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 92 grams
3. Cholesterol: 215 milligrams
4. Fat: 9 grams
5. Fiber: 8 grams
6. Protein: 17 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 1610 milligrams
9. Sugar: 22 grams

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