

Okonomiyaki (Savory Japanese Pancakes)

Yield: 2 min
Total Time: 55 min

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

Ingredients:

- 1 cup flour
- 1/4 teaspoon salt
- 1/4 teaspoon sugar
- 1/4 teaspoon baking powder
- 2 inches baking potato section of, peeled and grated
- 3/4 cup stock any type
- 4 large eggs
- 1/4 cup pink ginger pickled
- 1/2 pound sea scallops baby, or small shrimp or pork belly or any protein
- 1 1/2 pounds green cabbage or red
- 4 tablespoons canola oil
- 2 teaspoons sugar
- 1 tablespoon fish sauce
- 2 tablespoons ketchup
- 2 tablespoons sauce Worcestershire
- sauce Okonomiyaki
- sauce Yum Yum
- pink ginger Pickled
- scallions Chopped
- seaweed Dried green, I chopped up Annie Chun's Roasted Seaweed Snacks

Nutrition:

1. Calories: 1000 calories
2. Carbohydrate: 103 grams
3. Cholesterol: 465 milligrams
4. Fat: 44 grams
5. Fiber: 14 grams

6. Protein: 49 grams
 7. SaturatedFat: 6 grams
 8. Sodium: 2320 milligrams
 9. Sugar: 24 grams
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