

Okonomiyaki (Japanese Cabbage Pancake)

Yield: 4 min
Total Time: 30 min

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

Ingredients:

- 2 large eggs
- 2 tablespoons coconut aminos
- 1 tablespoon toasted sesame oil
- 1 1/2 teaspoons rice vinegar
- 1/2 teaspoon fish sauce
- 1/4 teaspoon salt
- 1/2 cup almond flour
- 1 tablespoon coconut flour
- 3 tablespoons water
- shredded cabbage
- carrot shredded
- 2 tablespoons coconut oil
- green onions diced
- diced bacon
- mayo sriracha

Nutrition:

1. Calories: 260 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 110 milligrams
4. Fat: 23 grams
5. Fiber: 3 grams
6. Protein: 7 grams
7. SaturatedFat: 9 grams
8. Sodium: 330 milligrams
9. Sugar: 3 grams

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