

Okonomiyaki (Japanese Cabbage Pancakes)

Yield: 4 min
Total Time: 35 min

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

Ingredients:

- 2 2/3 cups all purpose flour 400g
- 1 teaspoon salt
- 1 1/4 cups water 300ml
- 2 large eggs lightly beaten
- 12 ounces cabbage thinly sliced, 340g
- 4 green onions thinly sliced at a diagonal
- 6 ounces shrimps peeled and deveined, 170g
- 6 strips bacon cut into halves
- 4 tablespoons vegetable oil
- sauce Okonomiyaki, or thick Worcestershire sauce
- mayonnaise Keypie
- 2 green onions thinly sliced at a diagonal
- aonori finely shredded green seaweed
- katsuobushi shaved bonito flakes
- beni shoga pickled ginger strips

Nutrition:

1. Calories: 770 calories
2. Carbohydrate: 76 grams
3. Cholesterol: 200 milligrams
4. Fat: 39 grams
5. Fiber: 6 grams
6. Protein: 27 grams
7. SaturatedFat: 9 grams
8. Sodium: 1230 milligrams
9. Sugar: 4 grams

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