Easy Okonomiyaki

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup - all purpose flour
- 1 cup - dashi stock (water if you don't have dashi no moto)
- 1 egg
- 1/4 - head of cabbage, shredded
- whatever meat or seafood you have on hand
- Okonomi sauce (if you can't get this at the Asian supermarket, you make it with Ketchup and Worchestershire sauce)
- Japanese mayo (gotta be Kewpie brand)
- Furikake (a nori seaweed seasoning you can find at the Asian Supermarket)

- Bonito flakes (flakes of dry skipjack tuna, usually used as garnish or base for stock)

Instructions

Now grab a big mixing bowl and put in your dry ingredients, add a pinch of salt while you're at it. Put in the liquid and the egg and mix until your batter has no lumps (tip: use a whisk). Now, add the shredded cabbage and mix the batter until you get it all well blended together. If you have your seafood or leftover meats, add it to your batter now and mix it up.

Heat some oil in a non-stick pan or griddle. Get a nice sized ball of batter on the griddle and press it out to make the 'pancake'. Turn your heat down to med high and just keep an eye to make sure it doesn't burn. When the bottom is browned to your liking, flip it over and cook the other side. When done, plate it up and drizzle on your Okonomi sauce and mayo. Top with the furikake and/or bonito flakes and enjoy.

You can eat this with steamed rice, but with the cabbage, it's pretty filling on its own (and cheap). That's why this dish is great if you are watching your wallet.