

Japanese Vegetable Pancakes [Okonomiyaki]

Adapted from Smitten Kitchen

Yield: 4 large pancakes or 6 small pancakes

Ingredients:

1/2 cabbage or cauliflower, cut into small pieces
2 medium carrots, peeled into ribbons with a vegetable peeler
3 collard green leaves, ribs removed, leaves cut into thin ribbons
2 scallions, thinly sliced on an angle
1/2 teaspoon kosher salt
1/4 cup all-purpose flour
3 large eggs, lightly beaten
Coconut Oil for frying

Tools Needed

Knife
Large Mixing Bowl
Wooden Spoon
Spatula
Skillet
Tray

Directions:

1. Toss the veggies and salt together in a large bowl. Toss mixture with flour so it coats all of the vegetables. Stir in the eggs. Heat a large heavy skillet on medium-high heat. Coat the bottom with oil.
2. For large pancakes, add 1/4 of the vegetable mixture to the skillet, pressing it out into a 1/2- to 3/4-inch pancake. Gently press the pancake down flat. Cook until the edges begin to brown, about 3 minutes. 30 seconds to 1 minute later, flip the pancake with a large spatula. Cook on the other side until the edges brown, and then again up to a minute more.
3. Keep the pancakes warm on a tray in the oven at 200 to 250 degrees until needed.

You may serve pancakes with okonomiyaki sauce, mayo, sriracha, sesame seeds, scallions, seaweed and bonito flakes.