



# Okonomiyaki

Serves 24 - 30 tastes

Source: Adapted from 'Save with Jamie'



## Ingredients

1 onion, peeled and sliced  
¼ drum head or savoy cabbage  
1 carrot grated  
175 grams silken tofu  
6 large eggs  
150 grams plain flour  
Olive oil  
Salt and pepper  
Mayonnaise and BBQ sauce to serve

## Equipment

Measuring cups and spoons  
Mixing bowls  
Knives  
Chopping boards  
Frying pans x 2  
Serving plates

## What to do:

- Peel the onion and finely slice it. Finley slice the cabbage, removing any tough stems. Grate the carrot.
- Pat the tofu dry on kitchen paper and cut into cubes.
- Whisk the eggs and flour together until smooth, season well with salt and pepper.
- Fold in the vegetables until well combined, then carefully fold through the tofu.
- Heat a lug of olive oil in each pan, pour the mixture evenly into both pans and cook over a medium heat for about 5 - 10 minutes per side.
- To flip the okonomiyaki, ease it onto a plate, put another plate on top, flip and return the uncooked side to the pan.
- When golden and cooked through, turn out onto a serving plate and drizzle with mayonnaise and BBQ sauce. Serve immediately.