

## Mixed Veggie Okonomiyaki - Veggie Pancakes

*By Alison Mountford, contributing chef, for RINewsToday*

*Okonomiyaki are classic street food in Japan and the name means “as you like it.” You can top these cabbage and egg pancakes with bacon, mushrooms, shrimp, even leftover chicken. My version has assorted potatoes and other root vegetables that are more accessible in Rhode Island than the classic potato used in Japan. These are great for any meal of the day - I love having leftovers warmed up for breakfast!*

### INGREDIENTS

2 potatoes (russet, sweet potato, Yukon)  
1-3 root veggies (Try carrot, beets, turnip, parsnip)  
5 eggs  
1 Tablespoon soy sauce  
1 teaspoon sesame oil  
1/2 cup water  
1 cup flour  
1/2 teaspoon kosher salt  
1/2 teaspoon baking powder  
4 cups shredded green cabbage (or cole slaw mix, or kale, spinach, chard)  
1 bunch scallions  
canola oil  
1 pound bacon (or shrimp)

### INSTRUCTIONS

#### BATTER

Peel and grate the potatoes and veggies on the largest holes of a box grater into a large bowl. Whisk in the eggs, soy sauce, sesame oil and water. Gradually add the flour, salt, and baking soda, mix until smooth. Let the batter rest in the fridge for 10 minutes.

Shred or chop the head of cabbage. Chop the scallions, both green and white parts, (reserve some for garnish) add to the cabbage. Fold cabbage into the batter, coat it well.

Heat a heavy skillet over medium high and add 1 Tablespoon of oil. Use a 1 cup measure to scoop batter into the center of the pan, and let it sit about 30 seconds. Then, you can use the back of the measure to pat down the pancake, so it has a flat top, and a nice circle has formed. Cook for 3 minutes.

Place 2 strips of bacon on the top side without too much bacon overlapping.

After 3 minutes, carefully, flip the pancake over. Gently pat it down if needed. Cook for another 4 minutes on the second side or until the bacon is nice and crispy. Repeat, you should get 4-6 pancakes.

## SERVING

Serve a pancake on the center of the plate. Drizzle with sauces sprinkle with sesame seeds and garnish with a heaping pile of scallions.

They taste amazing hot, and also at room temperature. Leftovers heat up beautifully in a toaster over and make a fabulous breakfast.