



# Inspired Seafood Okonomiyaki

## INGREDIENTS

### Okonomiyaki

- .5 cups Self raising flour
- 1 tbsp vegeta
- 3/4 cups white cabbage – finely shredded
- 6 spring onions – finely sliced – separate white to green
- 4 eggs
- 3/4 cups water
- 300g marinara mix
- Salt & ground white pepper

### Sauce

- 1 1/2 tbsp caster sugar
- 2 tbsp oyster sauce
- 4 tbsp tomato sauce
- 3 1/2 tbsp Worcestershire sauce
- (combine in a bowl)

### Other toppings

- kewpie mayonnaise & bonito flakes

## INSTRUCTIONS:

- In a large bowl combine flour, vegeta, white part of your spring onion and cabbage, sprinkle salt & ground white pepper (to your liking). Stir through eggs, marinara mix, pouring in water whilst incorporating until mix comes together.
- Place a non stick pan on medium high heat with neutral oil (such as peanut/rice brand/vegetable), pour & cook batches of okonomiyaki like you would a regular pancake.
- Serve with okonomiyaki sauce, kewpie mayo, sliced green spring onion & bonito flakes.