



Classic Okonomiyaki (Japanese...)
Kay Chun

50 minutes



Pan-Seared Gyoza
Kiera Wright-Ruiz

2 hours



Chinese-Style Breakfast Egg Wrap (Jian Bing)
Genevieve Ko

5 minutes



Classic Potato Latkes
Melissa Clark

45 minutes



Pure Latke
1 1/4

Green Okonomiyaki

By [Kay Chun](#)

YIELD 2 pancakes

TIME 1 hour

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Okonomiyaki are savory, fried Japanese pancakes that are crisp on the outside and custardy at their core. They traditionally feature cabbage and pork, but this meatless version opts for spinach, zucchini and Napa cabbage. You'll want to visit a Japanese market for the more unusual ingredients like Hondashi, Kewpie mayo, okonomiyaki sauce and dried shaved bonito, though truthfully you can pick and choose your preferred toppings (Hondashi and shaved bonito contain fish, so skip them if you're serving vegetarians). The vinegary okonomiyaki sauce combines with the creamy mayo and umami-rich bonito for a playful topping that makes these pancakes truly unique. Leftovers make a great breakfast sandwich filling or snack; reheat at 375 degrees until warmed through, about 15 minutes.



Linda Xiao for The New York Times. Food Stylist: Monica Pierini.

Japanese, Finger Foods, Vegetables, Dashi, Napa Cabbage, Nori, Spinach, Zucchini, Dinner, Snack, Main Course

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INGREDIENTS

- 1 teaspoon instant dashi powder, such as Hondashi
- 2 large eggs
- ¾ cup all-purpose flour (3 1/2 ounces)
- 2 teaspoons kosher salt
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- 10 ounces Napa cabbage, finely shredded (about 4 cups)
- 1 medium zucchini (6 ounces), grated on the large holes of a box grater and squeezed dry
- 2 ounces baby spinach (2 packed cups), coarsely chopped
- 1 tablespoon drained pickled red ginger (or finely chopped pickled sushi ginger)
- ¼ cup safflower or canola oil
- Okonomiyaki sauce and Kewpie mayo, for drizzling
- Dried shaved bonito (optional) and shredded nori, for serving

PREPARATION

Step 1

In a large bowl, whisk 1 cup water with dashi powder (if using) until dashi is dissolved. (If you're not using dashi, you can simply use plain water.) Whisk in eggs until well blended, then add flour, salt, baking powder and baking soda and whisk until smooth. Fold in cabbage, zucchini, spinach and ginger until well incorporated.


Step 2

In an 8-inch nonstick skillet, heat 2 tablespoons oil. Add half the batter, spreading cabbage mixture into an even 6-inch round about 1-inch-thick (avoid the urge to push down on the cabbage, which would prevent fluffier pancakes). Cook over medium-low heat until pancake is set and golden-brown underneath, 8 to 10 minutes. Reduce heat to low and carefully flip pancake. (You might want to put a plate on top of the pancake, flip to invert the pancake onto the plate, then slide it back into the skillet.) Cook until golden-brown on second side and cooked through in center, about 8 minutes. Flip pancake over onto a fresh large plate. Wipe out skillet and repeat with remaining oil and batter.

Step 3

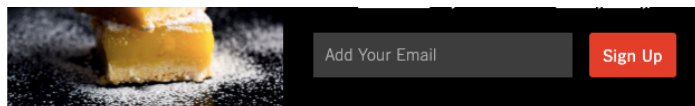
Drizzle pancakes with okonomiyaki sauce and Kewpie mayo, and top with a handful of shaved bonito, if using, and nori. Serve warm.

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COOKING NOTES

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Cassiadc | 1 year ago

We have Okonomiyaki frequently, I can't wait to try this one. I have used this recipe from justonecookbook.com

Okonomiyaki Sauce

1½ Tbsp sugar

2 Tbsp oyster sauce

4 Tbsp ketchup

3½ Tbsp Worcestershire sauce

It's easy and very tasty

👍 94 This is helpful



Gilder | 1 year ago

Actually, both types - Hiroshima and Kansai-fu - May have noodles. The difference is in the construction. If the vegetables are mixed in with the batter, like in the recipe, it is Kansai-fu. In Hiroshima-fu, the batter is put on the griddle, then the vegetables and other add-ons (like shrimp, eggs, noodles, etc) are layered on top, with another pour of batter over that before being flipped. Some of those will be fried alongside before being added, like any seafood, noodles, and egg. :)

👍 64 This is helpful



Lee Quad | 1 year ago

too much liquid! dont add the liquid at the beginning... only had a small amount if needed later. nothing like a mushy okonomiyaki :(

👍 18 This is helpful



MollyMu | 1 year ago

Did some google searching, the green flakey topping is aonori.

👍 17 This is helpful

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Kay Chun

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Kay Chun

2 hours

Beignets
Kay Chun

45 minutes, plus 3 hours' rising

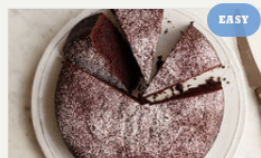
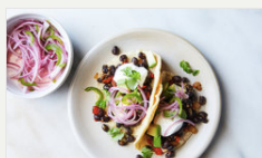
Roasted Almond Butter
Kay Chun

35 minutes, plus cooling

Vietnamese Chicken Noodle Soup
Kay Chun

10 minutes

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Melissa Clark

45 minutes



Bloody Mary Mix

Gabrielle Hamilton

15 minutes



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Melissa Clark

50 minutes



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Kay Chun

30 minutes



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