

Bacon Loaded Cheesy Okonomiyaki Pancakes: A Savory Japanese Delight

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TIME
3-4 min

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INGREDIENTS

2 cups shredded green cabbage
1 cup all-purpose flour
2 large eggs
1/2 cup shredded cheddar cheese
6 slices cooked bacon, crumbled
1/4 cup chopped green onions (plus more for garnish, if desired)
1/4 cup mayonnaise
1/4 cup okonomiyaki sauce (found in Asian grocery stores or online)
Vegetable oil for frying
Salt and black pepper to taste

DIRECTIONS

1. Let's get these savory pancakes sizzling!
2. Prepare the : Batter: In a large mixing bowl, combine the shredded cabbage, all-purpose flour, eggs, shredded cheddar cheese, cooked and crumbled bacon, and chopped green onions. Season generously with salt and black pepper.
3. Mix : Thoroughly: Using a spoon or your hands, mix all the ingredients until they are well combined. The mixture will be thick and shaggy, but the eggs and flour will bind it together.
4. Heat the : Skillet: Heat a large non-stick skillet or a griddle over medium heat. Add a generous drizzle of vegetable oil. You want enough to coat the bottom of the pan without deep frying.
5. Form and : Cook Pancakes: Scoop a portion of the cabbage mixture into the hot skillet. Use the back of your spoon or a spatula to gently press it down and shape it into a pancake, about 1/2 to 3/4 inch thick and 4-5 inches in diameter. Don't overcrowd the pan; cook 1-2 at a time depending on your skillet size.
6. Cook : Until Golden: Cook for 3-4 minutes on each side, or until the pancakes are golden brown, crispy on the edges, and cooked through in the center. The cabbage should be tender.
7. Repeat: Repeat with the remaining mixture, adding more oil to the skillet as needed for each batch. Keep the cooked pancakes warm on a plate covered with foil while you finish frying.
8. Make the : Sauce: While the pancakes are cooking, in a small bowl, whisk together the mayonnaise and okonomiyaki sauce until smooth and well combined.

9. **Serve:** Arrange the hot Bacon Loaded Cheesy Okonomiyaki Pancakes on a serving platter. Generously drizzle the prepared sauce mixture over the top of each pancake.
10. **Garnish (Optional):** For an extra touch, sprinkle with a little more chopped green onion or a dash of Japanese chili flakes (shichimi togarashi) if you like a little heat. Enjoy your delicious Okonomiyaki pancakes warm!

SWAPS & NOTES

This Okonomiyaki recipe is quite adaptable, allowing for personal touches!

Cabbage: While green cabbage is traditional, you can mix in some Napa cabbage or even finely shredded carrots for added color and nutrients.

Flour: For a gluten-free option, a good 1:1 gluten-free flour blend can often be substituted.

Cheese: Feel free to experiment with other cheeses like Monterey Jack, Gruyere, or even a blend of your favorite meltable cheeses.

TIPS FOR SUCCESS

Don't Overcrowd the Pan: Cook in batches to ensure even browning and to maintain the skillet's heat.

Overcrowding can lead to soggy pancakes.

Press Gently: When forming the pancakes in the skillet, gently press them down.

This helps them cook through evenly and get a nice crust without being too dense.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bacon-loaded-cheesy-okonomiyaki-pancakes-a-savory-japanese-delight/>