

## OKONOMIYAKI (Japanese Cabbage Pancakes)

3 packed cups finely shredded cabbage, about ½ medium

½ red onion, finely sliced

1 cup panko breadcrumbs

¾ teaspoon salt

3 eggs, beaten

coconut oil for cooking

TO SERVE:

3 radishes, sliced to form rounds

pickled ginger

Japanese style mayonnaise

black mustard seeds



In a large bowl, combine the cabbage, onion, panko breadcrumbs and salt. Gently mix in the eggs. The mixture will be very loose. If it's very dry, let it sit for 10 minutes.

Heat 1 tablespoon coconut oil per pancake in pan. If you're good at turning pancakes, you could try 2 big ones, I did three and that was manageable, 4 smaller ones should be no problem.

Cook about 3 minutes on each side or until browned. The cabbage will still be crunchy.

TO SERVE:

Drizzle mayonnaise over, then decorate with radish, ginger and mustard seeds.

The taste is superbly subtle so I would suggest you eat them on their own but they would pair up well with salmon.