OKONOMIYAKE

Ingredients

* 5 packed cups finely shredded cabbage (about ¼ cabbage)
* 1¼ cups chopped spring onions, about 6
* 1 cup grated carrot
* 2 cup [**panko breadcrumbs**](https://goto.target.com/c/2773249/81938/2092?subid1=5c62da580a04d93936608c49&subid2=https%3A%2F%2Fwww.loveandlemons.com%2Fokonomiyaki%2F&sharedid=Love%20and%20Lemons&subid3=https%3A%2F%2Fwww.target.com%2Fp%2Fkikkoman-panko-bread-crumbs-8oz%2F-%2FA-14774632%3Faflt%3Dcse&u=https%3A%2F%2Fwww.target.com%2Fp%2Fkikkoman-panko-bread-crumbs-8oz%2F-%2FA-14774632%3Faflt%3Dcse#donotlink)
* 1 ½ teaspoon [**sea salt**](https://www.amazon.com/365-Everyday-Value-Salt-Fine/dp/B074J7X1DW?&linkCode=sl1&tag=loveandlemobl-at-rc-ingli-20&linkId=8f6a13f00ff77c4b50139a7ddcd95527&language=en_US&ref_=as_li_ss_tl)
* 6 [**eggs**](https://goto.target.com/c/2773249/81938/2092?subid1=5c62da580a04d93936608c49&subid2=https%3A%2F%2Fwww.loveandlemons.com%2Fokonomiyaki%2F&sharedid=Love%20and%20Lemons&subid3=https%3A%2F%2Fwww.target.com%2Fp%2Fvital-farms-pasture-raised-grade-a-large-eggs-12ct%2F-%2FA-18783617%3Faflt%3Dcse&u=https%3A%2F%2Fwww.target.com%2Fp%2Fvital-farms-pasture-raised-grade-a-large-eggs-12ct%2F-%2FA-18783617%3Faflt%3Dcse#donotlink), beaten
* [**Extra-virgin olive oil**](https://goto.target.com/c/2773249/81938/2092?subid1=5c62da580a04d93936608c49&subid2=https%3A%2F%2Fwww.loveandlemons.com%2Fokonomiyaki%2F&sharedid=Love%20and%20Lemons&subid3=https%3A%2F%2Fwww.target.com%2Fp%2Fcalifornia-olive-ranch-100-ca-extra-virgin-olive-oil-25-4-fl-oz%2F-%2FA-79399467%3Faflt%3Dcse&u=https%3A%2F%2Fwww.target.com%2Fp%2Fcalifornia-olive-ranch-100-ca-extra-virgin-olive-oil-25-4-fl-oz%2F-%2FA-79399467%3Faflt%3Dcse#donotlink), for brushing

**for serving:**

* Tonkatsu sauce (recipe below)
* [**Mayo**](https://goto.target.com/c/2773249/81938/2092?subid1=5c62da580a04d93936608c49&subid2=https%3A%2F%2Fwww.loveandlemons.com%2Fokonomiyaki%2F&sharedid=Love%20and%20Lemons&subid3=https%3A%2F%2Fwww.target.com%2Fp%2Fsir-kensington-s-avocado-oil-mayonnaise-dressing-12oz%2F-%2FA-53338825%3Faflt%3Dcse&u=https%3A%2F%2Fwww.target.com%2Fp%2Fsir-kensington-s-avocado-oil-mayonnaise-dressing-12oz%2F-%2FA-53338825%3Faflt%3Dcse#donotlink), (soy style; Kewpie)
* Sesame seeds
* pickled ginger
* ½ sheet nori, sliced
* 2 Tbsp herbs; coriander, chives and mint
* 1 cup spinach

Method

In a large bowl, combine the cabbage, scallions, panko, and salt.

Gently mix in the eggs. (Note: the mixture will be very loose, not like a flour pancake batter. If it's very dry, let it sit for 10 minutes).

Prepare the toppings: thinly slice the washed spinach and herbs and mix together in a small bowl. Keep the strips visible as it looks attractive on the pancake.

Heat two non-stick frypans over medium heat. Brush with olive oil and use a ¼ measuring cup to scoop the cabbage mixture into the frypans. (It's ok if it doesn't seem cohesive, it'll bind together as the egg cooks). Flatten gently with a spatula so that the mixture is about 1/2 inch thick.

Cook 3 minutes per side, or until browned, turning the heat to low as needed. Repeat with the remaining mixture, wiping out the frypan (with a folded piece of paper towel) and brushing more oil, as needed.

Drizzle the okonomiyaki with Tonkatsu sauce and thin strips of squeezed mayo. Top with sesame seeds, pickled ginger, and nori. Sprinkle with shredded spinach and herbs.

Serve hot.