



### Product Spotlight: Ginger

Ginger has several health benefits under its belt! It is considered both anti-inflammatory and immune boosting. Slice any leftover ginger and add it to hot water for a delicious herbal tea.



# Ginger Okonomiyaki

## with Poached Eggs

Japanese-style pancakes made with coleslaw and fresh ginger and served with fresh toppings, poached eggs and Australian-made BBQ sauce.

### Spice it up!

Add a squeeze of mayonnaise on top of the okonomiyaki to serve. You can add your favourite chilli sauce, slices of fresh chilli or a sprinkle of dried chilli flakes.



30 minutes



4 servings



Vegetarian

## FROM YOUR BOX

RICE FLOUR	100g
FREE-RANGE EGGS	12-pack
BBQ SAUCE	1 bottle
GINGER	1 piece
SPRING ONIONS	1 bunch
COLESLAW	1 bag (500g)
RED CAPSICUM	1
SNOW PEA SPROUTS	1 punnet

## FROM YOUR PANTRY

oil for cooking, salt, pepper, rice wine vinegar (see notes)

## KEY UTENSILS

large frypan, saucepan

## NOTES

Substitute rice wine vinegar with white wine vinegar.

Use 2 frypans to cook the okonomiyaki to speed up the cooking process.

Cupfuls of mixture will give you 8 okonomiyaki.

Poaching eggs for 3 minutes will give you soft, runny yolks. Cook for 6 minutes for hard yolks.



### 1. PREPARE OKONOMIYAKI MIX

Bring a saucepan of water to a boil.

Add rice flour to a large bowl along with 2 eggs, 1 tbsp BBQ sauce, and 1 cup water. Whisk to combine.



### 2. ADD THE VEGETABLES

Peel and grate ginger. Finely chop spring onions (reserve green tops for step 5). Add to bowl with okonomiyaki mix along with coleslaw. Season with **salt and pepper**. Mix to combine.



### 3. COOK THE OKONOMIYAKI

Heat a large frypan (see notes) over medium-high heat with **oil**. Add cupfuls of okonomiyaki mix to pan, in batches, and cook for 3-4 minutes each side until golden.



### 4. POACH THE EGGS

Meanwhile, crack eggs (use eggs to taste) into saucepan of boiling water. Poach eggs for 3-6 minutes (see notes). Use a slotted spoon to remove the eggs and drain on paper towel or a clean dish towel.



### 5. MAKE THE TOPPING

Slice capsicum and halve snow pea sprouts. Add to a bowl along with reserved spring onion green tops and **1 tsp vinegar**. Toss to combine.



### 6. FINISH AND SERVE

Divide okonomiyaki among plates. Drizzle over BBQ sauce, add toppings and poached eggs.



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