

# BBQ CHICKEN OKONOMIYAKI

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Categories: Dinner Recipes, Entertaining

Frittata

Occasions: Dinner



Okonomiyaki is a Japanese style savoury pancake but they typically aren't made on a BBQ like this one! So why not mix up your grill skills with a Japanese twist... impress your guests with this surprisingly simple Chicken Okonomiyaki recipe.

Preparation: **40** mins

Serves: **4** people

## INGREDIENTS

½ cup (75g) self-raising flour

4 eggs

1 tbsp salt-reduced soy sauce

300g packet shredded coleslaw

1 ½ cups (240g) chopped cooked chicken

4 green onions, thinly sliced

⅓ cup vegetable oil

⅓ cup Japanese-style mayonnaise

⅓ cup tonkatsu sauce

2 tsp toasted sesame seeds

## METHOD

1. Place flour in a large bowl. Make a well in the centre and add eggs and soy sauce. Mix until smooth and combined. Stir in coleslaw, chicken and half the green onions.
2. Heat a barbecue flat plate over medium-high heat and grease well with oil. Divide batter into four portions and spoon one portion onto the preheated flat plate. Flatten out slightly to form a 1cm thick round (about 20cm in diameter) pancake.
3. Cook for 3-4 minutes or until the underside is golden and cooked through. When pancake is set and firm enough to turn, carefully turn, then cook pancake for a further 1-2 minutes or until the inside is cooked and hot. Transfer pancakes to a plate. Repeat with remaining mixture, greasing flat plate between each pancake.
4. To serve, drizzle with mayonnaise and tonkatsu sauce then sprinkle with sesame seeds and remaining green onions.

## NOTES

TIP: You can also cook the pancakes in a large frying pan over medium-high heat.