



RED CABBAGE OKONOMIYAKI FRITTERS

with Ginger Rice, Hoisin & Sriracha Mayo

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Eggs
Contains: Eggs



4 oz | 8 oz
Shredded Red
Cabbage



82 g | 164 g
Tempura Mix
Contains: Eggs, Milk,
Wheat



1 | 2
Mushroom Stock
Concentrate



2 | 4
Scallions



1 Thumb | 2 Thumbs
Ginger



2 Cloves | 4 Cloves
Garlic



1 TBSP | 1 TBSP
Sesame Seeds



¾ Cup | 1½ Cups
Jasmine Rice



2 TBSP | 4 TBSP
Hoisin Sauce
Contains: Soy, Wheat



1 tsp | 2 tsp
Sriracha



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs, Soy

HELLO

OKONOMIYAKI

Our take on an iconic street food from Osaka, Japan, made here with red cabbage and tempura mix.

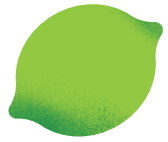


PREP: 5 MIN | COOK: 40 MIN | CALORIES: 760



KIRIN ICHIBAN

Crafted with the finest ingredients, Kirin Ichiban brings more flavor and joy to life's delicious moments. Scan the QR code to see tips on a Kirin-approved beer experience.



HELLO FRESH

COLOR ME TASTY

Don't fret if your red cabbage turns blue after mixing it with the batter in step 4—it's totally natural (and even pretty cool)! This specific color shift happens when cabbage is mixed with liquid that is non-acidic. No matter what the color, it will still be just as delicious.

BUST OUT

- Small pot
- Small bowl
- Large bowl
- Whisk
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (**1 TBSP** | **1 TBSP**)

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663

[HelloFresh.com](https://www.hellofresh.com)

* Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.



1 PREP

- Adjust rack to top position and preheat oven to 400 degrees. **Wash and dry produce.**
- Peel and mince or grate **ginger** and **garlic**, keeping them separate. Finely chop **cabbage**. Trim and thinly slice **scallions**, separating whites from greens.



4 MIX BATTER

- In a large bowl, whisk together **eggs***, **stock concentrate**, and **¼ cup water** (**½ cup for 4 servings**).
- Whisk in **tempura mix** until no lumps remain.
- Fold in **cabbage, garlic, scallion whites**, and **remaining ginger**. Season with **½ tsp salt** (**1 tsp for 4**) and **pepper**. Mix thoroughly to combine, 1-2 minutes.



2 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **half the sesame seeds** (save the rest for serving) and a **big pinch of ginger**; cook, stirring frequently, until golden brown, 1-2 minutes.
- Stir in **rice, 1¼ cups water** (**2¼ cups for 4 servings**), and a **big pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



5 COOK FRITTERS

- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Once oil is hot enough that a **drop of batter** sizzles when added to the pan, carefully add **half the batter** (**add a quarter of the batter for 4 servings**). Cook until browned and crispy, 3-5 minutes per side. (**TIP: If fritter begins to brown too quickly, reduce heat.**) Transfer to a cutting board.
- Repeat process with remaining batter to make 2 fritters total (**4 fritters for 4**).



3 MAKE SRIRACHA MAYO

- While rice cooks, in a small bowl, combine **mayonnaise**, **¼ tsp water** (**½ tsp for 4 servings**), and **sriracha** to taste.



6 FINISH & SERVE

- Fluff **rice** with a fork; season with **salt** and **pepper** to taste.
- Divide **ginger rice** between plates. Cut **okonomiyaki fritters** into quarters and place atop rice. Top with **sriracha mayo** and **hoisin**. Garnish with **scallion greens** and **remaining sesame seeds**. Serve.

WK 18-20