

# Pork Belly Big Squid Ramen

Yield: 6 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/puerto-rican-pigs-feet-recipe>

## Ingredients:

- 1/3 cup canola oil
- 1 pound pork belly
- 1 pound chicken necks
- 1 pound pig's feet
- 1 cup usukuchi soy sauce
- 2 yellow onions 1 thinly slice and 1 julienned
- 3 ounces fresh ginger peeled and sliced
- 2 ounces kombu
- 11 1/2 cups water
- 6 squid giant, or cuttlefish
- 1 shallot minced
- 2 cloves garlic smashed and minced
- 5 1/4 ounces spinach
- 4 teaspoons squid ink includes the saved ink
- 1/3 cup rice vinegar
- 8 quail eggs
- 3 1/2 tablespoons canola oil plus more for deep-frying
- fine sea salt
- chives micro

## Nutrition:

1. Calories: 960 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 290 milligrams
4. Fat: 79 grams
5. Fiber: 2 grams
6. Protein: 46 grams
7. SaturatedFat: 23 grams
8. Sodium: 350 milligrams

9. Sugar: 2 grams

---

Thank you for visiting our website. Hope you enjoy Pork Belly Big Squid Ramen above. You can see more 18 puerto rican pigs feet recipe Taste the magic today! to get more great cooking ideas.