These air-fryer pork chops are tender, juicy, and packed with flavor! Seasoned to perfection with a homemade spice rub and cooked until golden brown.

Enjoy these delicious pork chops with creamy mashed potatoes for a restaurant-quality meal.

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Why I Love These Air Fryer Pork Chops

- Completely mess-free! It's also much healthier to air fry pork chops rather than deep fry them.
- Incredibly flavorful. Lots of smokiness with a hint of sweetness.
- You can omit the brown sugar for a low-carb and keto-friendly meal!
- Juicy on the inside and crispy on the outside.

Ingredient Notes

Pork Chops – I highly recommend using 1-inch thick bone-in pork chops for this recipe. Make sure to pat them dry using a paper towel, before seasoning them.

Top Tips For The Perfect Pork Chops

- Season the pork chops generously on both sides! Especially if using thick cuts.
- Don't overcook! Pork chops get really tough and dry when overcooked. Use a meat thermometer, the pork chops should be cooked to an internal temperature of 145 degrees F. However, the pork chops will continue cooking while they rest. I like to remove them from the air fryer when they're around 140 degrees.
- Serve with warm barbecue sauce on the side.
- Preheat the air fryer for 5 minutes at 375 degrees and spray the basket with nonstick spray before cooking.
- Want to switch it up? Season the pork chops with this Cajun seasoning or chipotle seasoning instead. You can also use a store-bought spice rub.
- Let the meat rest! If you slice into the pork chops right away, all of the juices will escape.

Storage

Place any leftovers in an air-tight container and refrigerate for up to 3 days. However, I highly recommend enjoying them the day of! Only because pork chops may get dry and tough when reheated.

Can I Use Boneless Pork Chops Instead?

Yes, absolutely. Just adjust the cooking time. Keep in mind that boneless pork chops cook a lot quicker than bone-in pork chops.

Perfect Air Fryer Pork Chops

These air-fryer pork chops are tender, juicy, and packed with flavor! Seasoned to perfection with a homemade spice rub and cooked to perfection.

Prep Time: 5Cook Time: 9

• Total Time: 14 minutes

• Cuisine: American

Ingredients

- 3 bone-in pork chops
- 2 tbsp oil
- 2 tsp chili powder
- 1 tsp paprika
- 1 tsp salt
- 1/4 tsp black pepper
- 1 tsp onion powder
- 1 tsp garlic powder
- 1/2 tsp oregano
- 1 tbsp brown sugar

Instructions

- 1. In a small bowl combine the brown sugar, oregano, garlic powder, onion powder, salt, pepper, paprika, and chili pepper.
- 2. Preheat the air fryer to 375 degrees F and spray the basket with nonstick spray.
- 3. Pat dry the pork chops with a paper towel. Brush the pork chops with oil on both sides. Season the pork chops generously on both sides with the spice mixture.

- 4. Place the pork chops in the air fryer, make sure they don't overlap. Cook for 5 minutes then flip them over and cook for an additional 4 minutes or until the pork chops reach an internal temperature of 145 degrees F.
- 5. Serve with warm barbecue sauce and enjoy!

Notes

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