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: 5
- Cook 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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