



Garden Fresh Farm Recipes

Air Fryer Pork Chops

Here is another RizzieFarms favorite since we got the Breville air fryer. This farm fresh recipe makes juicy, tender and delicious air fryer pork chops.

Ingredients:

2 bone-in center cut pork chops, about 1 to 1-½ inch thick
2 tablespoons olive oil, or avocado oil
1 teaspoon light brown sugar
1 teaspoon chili powder
1 teaspoon sweet paprika
½ teaspoon ground mustard
½ teaspoon salt
½ teaspoon fresh ground black pepper
¼ teaspoon garlic powder
¼ teaspoon onion powder

Directions:

Preheat air fryer to 400 degrees.

Rinse pork chops with cool water and pat dry completely with a paper towel.

In a small bowl, mix together all the dry ingredients.

Coat the pork chops with olive oil and rub in the mix. Rub it in well and liberally. Use almost all of the rub mix for the 2 pork chops.

Cook pork chops in air fryer at 400 degrees for 12 minutes, flipping pork chops over after 6 minutes.