

Air-Fyer Glazed Pork Chops

Yield: 2 portions

Ingredients:

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| 2 | | Center-cut, bone-in pork chops, 1 ½ – 2 inches thick |
| 2 | T | Brown sugar |
| 1 | T | Paprika |
| 1 ½ | t | Kosher salt |
| 1 ½ | t | Fresh ground black pepper |
| 1 | t | Ground mustard |
| ½ | t | Onion powder |
| ¼ | t | Garlic powder |
| 1–2 | T | Blended olive oil |

Method:

1. Preheat air fryer to 400 degrees for 5 minutes. NOTE: Check your specific brand manual for cooking temperature for pork.
2. Rinse pork chops with cool water and pat dry completely with a paper towel.
3. In a small bowl, mix together all the dry ingredients.
4. Coat the pork chops with olive oil and rub in the mix. Rub it in well and liberally. Use all of the rub mix for the 2 pork chops.
5. Cook pork chops in air fryer at 400 degrees for 12 minutes, flipping pork chops over after 6 minutes.
6. Serve with air fryer herb-roasted new potatoes, coleslaw, or roasted root vegetables, etc.

NOTE: Check your specific brand manual for cooking Air Fryer time & temperature for pork.