



# AF Pork Chops

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Servings: 4

Description: These pork chops were simply delicious! Nice and crunchy on the outside. Juicy and succulent on the inside.

Preparation Time: 25 minutes

Start to Finish Time: 48 minutes

Serving Ideas: Serve with sauteed cabbage and applesauce.

## Ingredients

4 bone-in Pork Chops

2 lg Eggs, beaten

Celtic Sea Salt and  
freshly ground

Tellicherry Black Pepper

1 c Cornstarch

1 t chopped fresh

Rosemary

non-stick cooking spray

## Directions

1) Salt and pepper to season, your pork chops. In a small bowl, whisk the eggs. In another small bowl, add the rosemary to the cornstarch and mix. Dip the pork chops into the eggs, and then shake off and then dip into the cornstarch.

2) Place the chops in the Air Fryer tray. Spray them with non-stick cooking spray. Air Fry your pork chops at 370°F for 12 minutes, and then flip and spray it again and air fry them for another 12 minutes.

3) Check with a meat thermometer to see if the pork is fully cooked.