

Crispy Air Fryer Pork Chop Bites - Quick, Golden, and Packed with Flavor

Why These Pork Chop Bites Are a Must-Try



OVEN
400°F

TIME
12 min

TEMP
145°F

METHOD
Air fryer

INGREDIENTS

- 1 lb boneless pork chops, cut into 1-inch cubes
- 2 tbsp olive oil
- 1 tbsp soy sauce
- 1 tbsp honey
- 1 tsp garlic powder
- 1 tsp smoked paprika
- $\frac{1}{2}$ tsp black pepper
- $\frac{1}{2}$ tsp salt

DIRECTIONS

- 1.** Marinate the Pork: I start by whisking together the olive oil, soy sauce, honey, garlic powder, smoked paprika, salt, and pepper in a medium bowl.
- 2.** Then I toss in the cubed pork chops and stir well to coat every piece. I let it marinate for 15-20 minutes at room temperature while I preheat the air fryer.
- 3.** The honey caramelizes beautifully during cooking, while the soy sauce adds umami depth, and the paprika brings smokiness.
- 4.** Preheat the Air Fryer: I preheat my air fryer to 400°F (200°C) for about 3 minutes. This helps the pork sear as soon as it hits the basket.
- 5.** Air Fry to Crispy Perfection: I add the pork cubes to the air fryer basket in a single layer, making sure there's space between them for airflow (crispiness depends on it).
- 6.** Then I cook for 10-12 minutes, shaking the basket halfway through to ensure even browning. When they're done, the pork bites should be golden, slightly caramelized, and sizzling at the edges.
- 7.** Optional: For extra crispiness, give them a quick spray of oil halfway through cooking.
- 8.** Let Them Rest and Serve: I remove the pork from the air fryer and let it rest for a couple of minutes-this helps the juices settle and keeps every bite tender.
- 9.** Then I serve them warm with a dipping sauce or over rice, salad, or even tucked into a pita wrap.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-air-fryer-pork-chop-bites-quick-golden-and-packed-with-flavor/>