

Easy Oven-Baked Parmesan Pork Chops with Italian Bread Crumbs

When you want a satisfying, no-fuss meal that brings serious flavor to the table, these



OVEN
400°F

TIME
40 min

TEMP
145°F

METHOD
Air fryer

INGREDIENTS

- 4 boneless pork chops (about 1 inch thick)
- 1 cup grated Parmesan cheese
- 1 cup Italian-style breadcrumbs
- 1 tsp garlic powder
- 1 tsp paprika
- ½ tsp black pepper
- 2 eggs
- Olive oil spray or drizzle

DIRECTIONS

1. Preheat oven to 400°F (200°C). Line a baking sheet with foil and lightly grease or spray with oil.
2. In a shallow bowl, whisk the eggs.
3. In a separate bowl, combine : Parmesan cheese, breadcrumbs, garlic powder, paprika, and black pepper.
4. Dip each pork chop into the egg mixture, then press into the breadcrumb-Parmesan mixture until evenly coated.
5. Place chops on the baking sheet. Lightly spray or drizzle with olive oil to help them crisp.
6. Bake for 25-30 minutes, flipping halfway through, until golden brown and internal temperature reaches 145°F.
7. Let rest for 5 minutes before serving for the juiciest results.

TIPS FOR SUCCESS

Use a meat thermometer to avoid overcooking- 145°F is your target temp .

Don't overcrowd the pan so the chops crisp properly.

Letting them rest before slicing keeps the juices in and the texture perfect.

For extra crisp: broil the last 2 minutes of baking, watching closely. ?

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

Original recipe: <https://chefmaniac.com/easy-oven-baked-parmesan-pork-chops-with-italian-bread-crumbs/>