

Crispy Parmesan Baked Pork Chops - No Frying Required!

When you're craving something crunchy, cheesy, and comforting-but not deep-fried-



OVEN
400°F

TIME
10 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
- $\frac{1}{8}$ tsp black pepper
- 2 eggs

Olive oil spray or drizzle

Swaps & Notes:

Bone-in chops? No problem-just increase the baking time slightly.

No Italian breadcrumbs? Add dried Italian herbs to plain breadcrumbs.

Air fryer method: Cook at 400°F for 14-16 minutes, flipping halfway.

Want a spicy kick? Add a pinch of cayenne or red pepper flakes to the coating.

Instructions:

Preheat and prepPreheat oven to 400°F (200°C).

Line a baking sheet with foil and lightly grease it (or use parchment paper).

Set up dredging stationsIn one shallow bowl, whisk the eggs.In another bowl, combine Parmesan, breadcrumbs, garlic powder, paprika, and black pepper.

Coat the pork chopsDip each pork chop into the egg, then press it into the breadcrumb-Parmesan mix,

coating all sides well.

Bake Arrange chops on your baking sheet. Lightly spray or drizzle the tops with olive oil. Bake for 25-30 minutes, flipping once halfway through. They're done when the crust is golden and the internal temp reaches 145°F (63°C).

Rest and serve Let the pork chops rest for 5 minutes before serving to lock in those juices.

Tips for Success:

Pat your pork chops dry before coating to help the crust stick better.

Use freshly grated Parmesan for the best flavor and melt.

For extra crunch, bake on a wire rack over the sheet pan.

Serving Suggestions & Pairings:

Mashed potatoes or roasted veggies (like carrots or Brussels sprouts)

Mac & cheese for extra indulgence

A bright drink like this [Blueberry Lemonade](#)

For a bold side dish pairing, try this [Dorito Casserole](#)

Storage & Leftover Tips:

Refrigerate: Store leftovers in an airtight container for up to 3 days.

Reheat: For best texture, reheat in a 375°F oven or air fryer for 5-8 minutes.

Freeze: Wrap tightly in foil or plastic and freeze for up to 2 months. Thaw and bake until warmed through.

More Recipes You'll Love:

[Easy Turkey Wings](#)

[Sheet Pan Quesadillas](#)

DIRECTIONS

1. **Preheat and prep:** Preheat oven to 400°F (200°C). Line a baking sheet with foil and lightly grease it (or use parchment paper).
2. **Set up dredging stations:** In one shallow bowl, whisk the eggs. In another bowl, combine Parmesan, breadcrumbs, garlic powder, paprika, and black pepper.
3. **Coat the pork chops:** Dip each pork chop into the egg, then press it into the breadcrumb-Parmesan mix, coating all sides well.
4. **Bake:** Arrange chops on your baking sheet. Lightly spray or drizzle the tops with olive oil. Bake for 25-30 minutes, flipping once halfway through. They're done when the crust is golden and the internal temp reaches 145°F (63°C).
5. **Rest and serve:** Let the pork chops rest for 5 minutes before serving to lock in those juices.
6. **Tips for Success:** Pat your pork chops dry before coating to help the crust stick better.
7. **Use freshly grated :** Parmesan for the best flavor and melt.
8. **For extra crunch,** bake on a wire rack over the sheet pan.
9. **Serving Suggestions & Pairings:** These crispy Parmesan pork chops pair perfectly with:
10. Mashed potatoes or roasted veggies (like carrots or Brussels sprouts)
11. Mac & cheese for extra indulgence
12. A bright drink like this : [Blueberry Lemonade](#)
13. For a bold side dish pairing, try this : [Dorito Casserole](#)

14. **Storage & Leftover Tips:** Refrigerate: Store leftovers in an airtight container for up to 3 days.
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16. **Freeze:** Wrap tightly in foil or plastic and freeze for up to 2 months. Thaw and bake until warmed through.
17. **More Recipes You'll Love:** Keep the comfort food coming with these tasty ideas:
18. **Easy :** Turkey Wings
19. **Sheet :** Pan Quesadillas
20. **Caramel :** Apple Pie Cookies
21. **Final Thoughts:** These Parmesan Baked Pork Chops are the ultimate "effortless elegance" dinner-crispy on the outside, tender on the inside, and packed with cheesy flavor. You'll be surprised how quickly they come together and how fast they disappear from the plate.
22. If you try them out, don't forget to tag @chefmaniac or drop a comment-I love seeing your creations and how you make them your own.

SWAPS & NOTES

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Add dried Italian herbs to plain breadcrumbs.

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Add a pinch of cayenne or red pepper flakes to the coating.

TIPS FOR SUCCESS

Pat your pork chops dry before coating to help the crust stick better.
Use freshly grated Parmesan for the best flavor and melt.
For extra crunch, bake on a wire rack over the sheet pan.

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

Original recipe: <https://chefmaniac.com/creaky-parmesan-baked-pork-chops-no-frying-required/>