

Air Fryer Pork Chop Bites - Juicy, Crispy, and Ready in Minutes

Air Fryer Pork Chop Bites: Crispy, Juicy Flavor Bombs in Every Bite



OVEN
400°F

TIME
15 min

TEMP
145°F

METHOD
Air fryer

INGREDIENTS

- 1 pound boneless thick-cut pork chops
- 2 tablespoons olive oil
- 1½ teaspoons Montreal steak seasoning
- 1 teaspoon packed light brown sugar
- 1 teaspoon smoked paprika
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- 2 tablespoons salted butter, melted
- Chopped fresh parsley, for garnish (optional)

DIRECTIONS

- 1. Cut the Pork:** Slice the pork chops into bite-sized pieces, about 1-1½ inches in size. Trim any large bits of fat.
- 2. Season:** Toss the pork bites with olive oil, Montreal steak seasoning, brown sugar, smoked paprika, garlic powder, and onion powder. Stir well to coat every piece evenly.
- 3. Preheat & Prep the Air Fryer:** Preheat your air fryer to 400°F for 5 minutes. Lightly spray the air fryer basket with olive oil spray.
- 4. Air Fry:** Add pork bites in a single layer. Air fry for 5-7 minutes, shaking the basket halfway through. The internal temperature should reach at least 145°F for safe consumption.
- 5. Toss in Butter:** Once cooked, transfer pork bites to a bowl and toss with melted butter for extra richness.
- 6. Garnish & Serve:** Sprinkle with chopped parsley if desired. Serve immediately while hot and crispy!

TIPS FOR SUCCESS

Don't overcrowd the air fryer basket - cook in batches if needed.

Cut pieces evenly so they cook at the same rate.

Butter is key at the end - it brings everything together with restaurant-style flavor.

Let the pork rest for 2-3 minutes before serving to keep the edges crunchy.

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

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