

# CrispLid Crispy Pork Chops



**Marrekus and Krysten  
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Website

★★★★★ (6  
Reviews)



The best part about these pork chops is they only cook for about 15 minutes and because they are cooked under the CrispLid, you won't need a lot of oil to make them crispy. Pork chops are coated in panko bread crumbs and crushed cornflakes cereal, creating a very crispy pork chop experience. Everyone in your family will love them!

**Ready in:** 30min **Prep time:** 15min

**Cook time:** 15min

## Ingredients

6 (5 ounce) center-cut boneless pork chops, fat trimmed

1/2 teaspoon fine sea salt

1/2 cup panko bread crumbs

1/3 cup crushed cornflakes cereal

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

1/4 teaspoon paprika

freshly ground black pepper to taste

1 large egg

cooking spray

## Appliances

For best results, we recommend using:

## Directions

1. Season pork chops on both sides with sea salt. Set aside.
2. Combine panko bread crumbs, crushed cornflakes cereal, garlic powder, onion powder, paprika, and black pepper in a shallow bowl. Beat egg in a separate shallow bowl.
3. Dip pork chop into beaten egg, allowing any excess to drip off. Dredge chops in the bread crumb mixture, gently pressing to fully coat.
4. Place 2 to 3 pork chops in CrispLid fryer basket and generously spray with cooking spray.
5. Place CrispLid trivet in inner steel pot of pressure cooker and set fryer basket on trivet.
6. Set CrispLid on top of inner steel pot and plug in. Set CrispLid to 400°F (200°C) and cook for 10 minutes. Flip pork chops and continue cooking until crispy on the outside and a thermometer inserted near the center reads at least 145°F (63°C), 5 to 10 minutes more. Lift the lid using the handle and set it on the silicone trivet.
7. Repeat with remaining chops.

## Mealthy Tip



**Mealthy CrispLid**



For a milder flavor, skip the garlic powder and onion powder. For an extra kick, add cayenne pepper!

### **Nutrition Facts**



Per Serving: 262 calories; 13g fat; 13.5g carbohydrates; 24g protein; 144mg cholesterol; 478mg sodium.

**Full nutrition**