

Instant Pot Boneless Pork Chops

Thick boneless chops in a sweet-smoky rub, browned in butter and pressure-cooked to juicy in under twenty minutes.

PREP	COOK	TOTAL	SERVES
10 min	7 min	17 min	2

INGREDIENTS

2 boneless pork chops, 1 inch thick	½ tsp onion powder
2 tbsp brown sugar	1 tbsp butter
1 tsp salt	1 cup chicken broth
1 tsp black pepper	½ tbsp Worcestershire sauce
1 tsp paprika	1 tsp liquid smoke

METHOD

- 1 Mix the brown sugar and spices and rub the mixture into both sides of the chops.
- 2 Melt the butter on sauté (high). Brown the chops 1–2 minutes per side, then set aside and cancel sauté.
- 3 Pour in the broth and scrape the bottom of the pot clean. Stir in the Worcestershire sauce and liquid smoke, then return the chops to the liquid.
- 4 Lock the lid, set the valve to sealing, and pressure cook on high for 7 minutes. Let the pressure release naturally for 12 minutes, then quick-release the rest.
- 5 Rest the chops for about 5 minutes before serving.

NOTES

The timing is calibrated for 1-inch chops; thinner ones will overcook.

Adapted from RecipeTeacher · <https://recipeteacher.com/best-damn-instant-pot-boneless-pork-chops/> · Potbelly, typeset