

# Quick & Easy

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## THE COSTCO WAY

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### Gourmia Air Fryer Miso Pork Chops

Makes 4 servings

#### Ingredients:

4 – ½ inch thick loin pork chops, bone-in  
2 tsp vegetable oil, divided  
2 tsp thyme leaves, chopped, divided  
2 tsp garlic powder, divided  
1 tsp black pepper, divided  
4 small sweet potatoes, peeled and cut into ½-inch cubes  
4 large shallots, peeled and quartered  
¼ cup maple syrup  
1 Tbsp, plus 1 tsp red miso paste

#### Instructions:

Set Gourmia Air Fryer Toaster Oven to Roast 400 F. Set time to 35 minutes. Coat pork chops with 1 tsp vegetable oil. Sprinkle with 1 tsp thyme, 1 tsp garlic powder and ½ tsp pepper. In a medium bowl, combine sweet potatoes, shallots, remaining 1 tsp vegetable oil, 1 tsp thyme, 1 tsp garlic powder and ½ tsp pepper.

Place vegetables on the air fryer baking sheet. Insert into rack position 4 in the oven. Place pork chops in the air fryer basket. Insert basket into rack position 2 in the oven. Cook for 30 minutes, turning pork chops and vegetables halfway through cooking time.

In a small bowl, combine maple syrup and miso paste. Set aside. Remove pork chops from the air fryer basket. Place on top of the vegetables. Drizzle with maple syrup glaze. Return the baking pan to rack position 4. Cook for an additional 5 minutes, or until pork and vegetables are cooked through, and the internal temperature of the pork reaches 145 F.

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