

TOSTITOS® 2-Ingredient Instant Pot Pork Chops

Ingredients

- 6 bone-in center-cut pork chops, each about 1/2-inch thick
- 1 tsp salt
- 1 tsp black pepper
- 1/4 cup olive oil
- 1 jar (24 oz) TOSTITOS® Chunky Salsa Medium

How to make it

1. Pat pork chops dry with paper towel and season with salt and pepper.
2. With lid off, select SAUTÉ function on Instant Pot and set to medium-high heat. Heat oil in inner pot. In 2 batches, cook pork chops, flipping once, for 4 to 6 minutes or until starting to brown. Transfer pork chops to plate.
3. Transfer TOSTITOS® Chunky Salsa Medium to inner pot and bring to a boil, stirring to incorporate pan drippings. Return pork chops to pot and evenly coat in sauce.
4. Cancel SAUTÉ function. Close and lock the lid. Select Pressure Cook/Manual setting on High Pressure for 3 minutes.
5. Let pressure release naturally. Once pressure is released, carefully remove the lid. Pork should be cooked through and tender, and instant-read thermometer should register at least 145°F when inserted into thickest part of pork chop.
6. Serve pork chops with sauce.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	20 min	25 min	6

Made with



TOSTITOS® Chunky Salsa Medium