PREP TIME
5min

COOK TIME
20min

SERVES
6

FEATURING

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

DIRECTIONS

- Pat pork chops dry with paper towel and season with salt and pepper.
- 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.
- 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.
- Cancel SAUTÉ function. Close and lock the lid. Select Pressure Cook/Manual setting on High Pressure for 3 minutes.
- 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.
- Serve pork chops with sauce.