

# Air Fryer Pork Loin



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## **Ingredients**

1.2kg Rolled Boneless Pork Loin, rind scored (see tips)

1 Tablespoon Olive Oil

1 Tablespoon Sea Salt Flakes

To Serve

Roasted Potatoes

Steamed Green Beans

Store-Bought Gravy

## **Method:**

1. Pat pork dry using paper towel. place pork, rind side up and uncovered, on a plate. Refrigerate overnight (this is a must do step for perfect crisp crackling). Remove pork from the fridge 1 hour before cooking.
2. Pat pork dry using paper towel. rub the pork meat and rind with oil. Sprinkle rind with salt and

rub it into the rind.

3. Preheat your air fryer to 200°C if required. Place pork, rind-side up, into the air fryer basket. Air fry at 200°C for 30-35 minutes or until golden and crackled.
4. Reduce heat to 165°C. Air fry pork for 30- 35 minutes or until the internal temperature is 68°C (for medium) when tested with a meat thermometer (or cook to your liking - see tips). Transfer to a board, lightly cover with foil and rest for 10 minutes.
5. Slice pork (see tips) and serve with roasted potatoes, green beans and gravy.