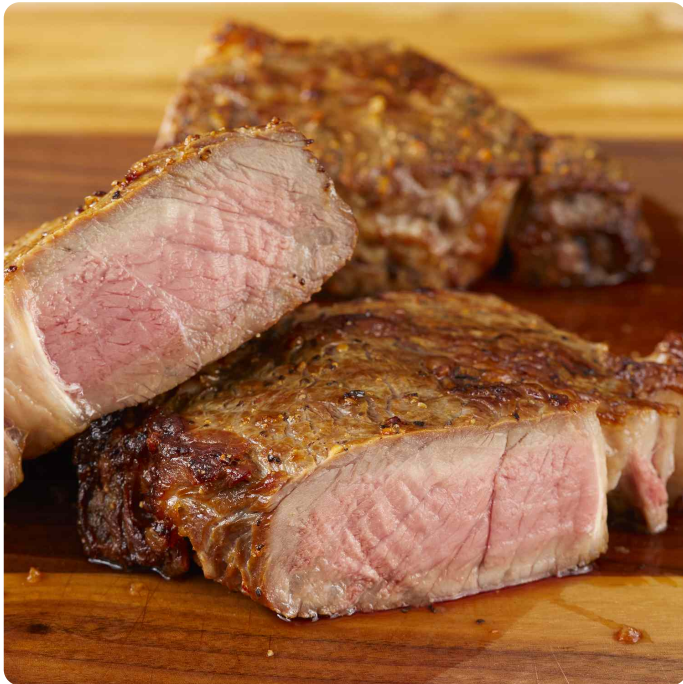




Air Fryer RibEye Steak

Jacob · 28/09/2024



Prep Time

2 hrs 5 mins

Difficult

Medium

Servings

2 hrs 25 mins

Description

Its so easy to airfry steaks in your air fryer These definitely rival a steak cooked on the grill You can marinate the ribeyes in the morning before you leave for work then cook them at night

Ingredients

- - 2 rib-eye steaks
- cut 1 1/2- inch thick - ½ cup reduced-sodium soy sauce - ¼ cup olive oil - 4 teaspoons grill seasoning (such as Montreal Steak Seasoning®)

Instructions

1. Combine steaks
2. soy sauce
3. olive oil
4. and seasoning in a large resealable bag. Marinate meat for at least 2 hours. Dotdash Meredith Food Studios Remove steaks from the bag and discard marinade. Pat excess oil off steaks. Dotdash Meredith Food Studios Add about 1 tablespoon water to the bottom of the air fryer pan to prevent it from smoking during cooking. Preheat the air fryer to 400 degrees F (200 degrees C). Dotdash Meredith Food Studios Cook steaks in the preheated air fryer for 7 minutes
5. flip
6. and cook about 7 minutes more for medium-rare. For a medium
7. cook 8 minutes per side. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Let steaks sit for about 5 minutes before serving. Dotdash Meredith Food Studios Editorial Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount of marinade consumed will vary.