



Air Fryer Ribeye Steak

Description

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Air Fryer Ribeye Steaks Recipe – delicious tender, juicy ribeye steaks cooked to perfect medium rare in the air fryer!

- **Prep Time:** 10 minutes
- **Cook Time:** 15 minutes
- **Total Time:** 25 minutes
- **Yield:** 2x

Ingredients

- 2 large ribeye steaks
- 2 tablespoons butter, softened
- 1 teaspoon celtic sea salt
- 1 teaspoon fresh cracked pepper
- 1/4 teaspoon aleppo or cayenne pepper
- 2 tbsp compound butter

Instructions

1. Let steaks come to room temperature, set on counter about 20-30 minutes before cooking.
2. Preheat air fryer to the highest temperature it allows (at least 400, preferably 450-500 degrees.)
3. As air fryer preheats, prepare steaks. Pat ribeye steaks dry with paper towel, making sure there is no packaging liquid or water on steaks at all.

4. Rub steaks with softened butter.
5. Generously season steaks with salt, pepper, and cayenne or aleppo pepper.
6. When air fryer is preheated and scorching hot, place steaks in clean air fryer basket using long handled tongs.
7. Air fry at 450-500 (the highest temperature you can air fry at) for 8 minutes.
8. Flip steak, cook 5-6 more. Gauge steak temperature and cook to 135 degrees for medium rare.

Category

1. Air Fryer Recipes

Date Created

27/01/2024

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