

Air Fryer Cube Steak is a perfect flavorful meaty main dish because it is inexpensive and ready in about 15 minutes!

Prep Time 2 minutes mins

Cook Time 9 minutes mins

Resting Time 5 minutes mins

Total Time 16 minutes mins

Course: Main Course

Cuisine: American

Keyword: air fried cube steaks, cube steak in air fryer

Servings: 4 steaks

Calories: 318 kcal

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Ingredients

- 4 cube steaks 4-6 ounces each
- Montreal Steak Seasoning to taste
- Nonstick cooking spray


Instructions

1. Spray the inside of the air fryer basket with cooking spray.
2. Place cube steaks on a plate and spray with cooking spray and season with Montreal Steak Seasoning on one side. Place steaks seasoned side down in a single layer in the

air fryer basket, spray with cooking spray and season the second side with seasoning.

3. Cook at 380° for 6 minutes, flip over and cook another 3-4 minutes or until steaks are cooked to the desired doneness.
4. Let rest for about 5 minutes before serving.

Notes

Did you make this recipe? We would love it if you would leave us a comment and  review below!

Nutritional information is approximate.

Nutrition

Calories: 318kcal | Protein: 35g | Fat: 19g | Saturated Fat: 7g | Polyunsaturated

Fat: 1g | Monounsaturated

Fat: 8g | Cholesterol: 122mg | Sodium: 102mg | Potassium: 570mg | Calcium: 39mg | Iron: 3mg