

If you're looking for a quick, flavorful dinner that's sure to impress, this air fryer steak and potatoes dish is the answer. With its perfect combination of tender, juicy steak and crispy, seasoned potatoes, it brings the essence of outdoor grilling into your kitchen with minimal fuss. The secret? The air fryer makes everything easier and healthier while still delivering that satisfying crunch and rich flavor.

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## The Appeal of Cooking with an Air Fryer

Air fryers have become a kitchen staple for many home cooks, and for good reason. They use hot air circulation to cook food quickly and evenly, resulting in dishes that are crispy on the outside and tender on the inside. Plus, they require significantly less oil compared to traditional frying methods, making them a healthier option without sacrificing taste. This particular recipe not only showcases the versatility of the air fryer but also brings a gourmet touch to your weeknight meals.

## Ingredients You'll Need

- 3 large potatoes: Choose starchy varieties like Russets for the best results.
- Olive oil: Essential for coating the potatoes and steak, enhancing flavor and texture.
- Seasonings for potatoes: You'll need salt, pepper, garlic powder, paprika, and dried parsley to create a flavorful crust on the potatoes.
- 2 steaks: Opt for 10-ounce strip steaks for a juicy, flavorful bite.
- Additional olive oil for steak: Just a drizzle for flavor enhancement.
- Steak seasoning: I recommend Kinder's Prime Steak Seasoning for a perfect blend of spices.
- 4 tablespoons of butter: To create a luscious garlic butter sauce.
- 1 teaspoon of minced garlic: Fresh garlic elevates the dish with its robust flavor.
- 1 teaspoon of dried parsley: Adds a hint of color and earthy flavor to the garlic butter.

## Preparing Your Ingredients

1. **Potato Prep:** Start by washing the potatoes thoroughly to remove any dirt. Once cleaned, cut them into small, even cubes. The size is important; smaller pieces will cook faster and get crispier.
2. **Seasoning the Potatoes:** In a mixing bowl, toss the potato cubes with a generous drizzle of olive oil. Don't be shy with the seasonings—add salt, pepper, garlic powder, paprika, and dried parsley. The goal is to create a flavorful coating that will crisp up beautifully in the air fryer. While exact measurements are not necessary, ensure that each piece is well-coated for maximum flavor.
3. **Cooking the Potatoes:** Preheat your air fryer to 400°F (204°C). Spread the seasoned potato cubes in the air fryer basket in a single layer. Cook them for about 20 minutes, shaking the basket at least twice during the cooking process. This will ensure even cooking and that all sides get nicely browned.
4. **Steak Preparation:** While the potatoes are cooking, take your steaks and cut them into 1-inch cubes. This size allows for quick cooking while maintaining juiciness. Coat the steak bites in olive oil and season them generously with salt, pepper, garlic powder, and your chosen steak seasoning.
5. **Cooking the Steak:** Once the potatoes are finished, remove them from the air fryer and

set them aside. Now, add the seasoned steak cubes to the basket. Cook at the same temperature of 400°F (204°C) for about 7 minutes for medium doneness. Adjust the time slightly based on your preferred level of doneness.

## **Making the Garlic Butter Sauce**

While the steak is cooking, it's time to prepare the garlic butter that will take this dish to the next level. In a small saucepan over low heat, melt the butter. Once melted, add the minced garlic and dried parsley. Stir gently, allowing the flavors to meld together. This fragrant sauce will be drizzled over the steak bites just before serving, infusing them with rich, buttery flavor.

## **Serving Your Dish**

Once the steak is cooked to your liking, it's time to plate. Place the crispy potatoes on a serving platter and top them with the juicy steak bites. Drizzle the warm garlic butter sauce over the top, ensuring every bite is infused with flavor. This meal not only looks appetizing but also provides a satisfying combination of textures and tastes that will delight anyone at your table.

## **A Meal That's Perfect for Any Occasion**

This air fryer steak and potatoes recipe is not just for busy weeknights; it's versatile enough for any occasion. Whether you're hosting a casual dinner with friends or enjoying a cozy meal with family, this dish is bound to impress. The simplicity of preparation and the rich flavors make it a go-to recipe that you'll want to repeat time and time again.

## **Final Thoughts**

Cooking steak and potatoes in an air fryer is not just quick and easy; it results in a dish that rivals traditional cooking methods in flavor and texture. With the added bonus of a rich garlic butter sauce, this meal will quickly become a favorite in your household. So, gather your ingredients and get ready to enjoy a delicious, hassle-free dinner that showcases the

wonderful capabilities of your air fryer!

## Air Fryer Steak and Potatoes Recipe

Prep Time: 10 minutes

Cook Time: 27 minutes

Total Time: 37 minutes

Course: Dinner

Cuisine: American

### Ingredients

- 3 large potatoes
- Olive oil + salt, pepper, garlic powder, paprika, and dried parsley (for potatoes)
- 2 steaks (10-ounce strip steaks recommended)
- Olive oil
- Salt, pepper, & garlic powder
- Steak seasoning
- 4 tablespoons of butter
- 1 teaspoon of minced garlic
- 1 teaspoon of dried parsley

### Instructions

1. Prepare the Potatoes: Wash and cube the potatoes into small pieces.
2. Season and Cook Potatoes: In a bowl, combine potato cubes with olive oil, salt, pepper, garlic powder, paprika, and dried parsley. Toss well. Place in the air fryer at 400°F (204°C) for 20 minutes, shaking occasionally.
3. Cut and Season Steak: While potatoes are cooking, cut the steaks into 1-inch cubes and coat them in olive oil, salt, pepper, garlic powder, and steak seasoning.
4. Cook the Steak: After the potatoes are done, remove them and set aside. Cook steak bites in the air fryer at 400°F (204°C) for about 7 minutes.
5. Make Garlic Butter: Melt the butter in a small pan, add minced garlic and dried parsley,

and stir.

6. Serve: Pour the garlic butter over the steak bites and serve them on top of the crispy potatoes.

## **Nutrition Facts (per serving)**

- Calories: 680
- Protein: 40g
- Fat: 45g
- Carbohydrates: 40g
- Fiber: 5g

Enjoy this delight