



Air Fryer Ribeye Steak

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“Indulge in the succulent delight of Air Fryer Ribeye Steaks Recipe! Savor every tender, juicy

bite of perfectly cooked ribeye steaks, flawlessly prepared to a mouthwatering medium rare using the air fryer.”

- Preparation Time: 10 minutes
- Cooking Time: 15 minutes
- Total Time: 25 minutes
- Servings: 2 portions

Ingredients

- 2 large ribeye steaks
- 2 tablespoons softened butter
- 1 teaspoon Celtic sea salt
- 1 teaspoon freshly cracked pepper
- 1/4 teaspoon Aleppo or cayenne pepper
- 2 tablespoons compound butter

Instructions

- Allow the steaks to reach room temperature by leaving them on the counter for about 20-30 minutes before cooking.
- Preheat the air fryer to its maximum temperature (ideally 450-500 degrees Fahrenheit).
- While the air fryer preheats, prepare the steaks. Use a paper towel to pat the ribeye steaks dry, ensuring there is no excess moisture.
- Rub the softened butter over the steaks, coating them evenly.
- Season the steaks generously with salt, pepper, and either cayenne or Aleppo pepper.
- Once the air fryer is preheated and hot, carefully place the steaks in the clean air fryer basket using long-handled tongs.
- Air fry the steaks at 450-500 degrees Fahrenheit (the highest temperature setting) for 8 minutes.
- Flip the steaks and continue cooking for an additional 5-6 minutes. Monitor the internal temperature of the steaks and cook until it reaches 135 degrees Fahrenheit for medium-rare doneness.