

Air Fryer Steak Recipe

- 2-4 steaks (we had ribeye steaks that were about 1.5 inch thick)
- 4 teaspoons Montreal Steak Seasoning
- 1/4 cup olive oil
- 1/2 cup reduced sodium soy sauce

Instructions:

1. Put all the ingredients in a large Ziplock bag and let the meat marinade for at least 2 hours. (You can start marinating it before you leave for work in the morning.)
2. Remove the steaks from the bag and discard the marinade. Pat off any excess oil on the steaks.
3. Add about 1 Tablespoon of water to the bottom of the air fryer pan. This is done to help your air fryer not smoke too much during the cooking process.
4. Add 2 steaks to the fryer. Set the temperature at 400* for 14 minutes. Flip it after 7 minutes. This is for a medium rare steak. If you would like it to have less pink (medium) then you can cook it for 16 minutes and flip it after 8 minutes.
5. Let it sit for about 4 minutes before you enjoy this delicious steak. This will help it to be more tender and delicious!