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Air Fryer Ribeye Steak – Juicy, Tender & Perfect Every Time

If you're craving a tender, restaurant-quality ribeye steak without the hassle, this Air Fryer Ribeye Steak recipe is your new go-to. It delivers the perfect medium-rare finish every single time—juicy inside, beautifully seared outside, and bursting with rich flavor. With just a few simple steps, you can elevate your dinner in minutes!

Why You'll Love This Recipe

- Ready in under 25 minutes
- Perfect for busy weeknights or luxurious weekends
- Air fryer gives a crispy crust with a juicy center
- Uses everyday ingredients
- Foolproof for beginners and home chefs alike

□ Quick Recipe Overview (Air Fryer Ribeye Steak)

- 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 (for serving)



Air Fryer Ribeye Steak

□□ Instructions

- 1. Bring Steaks to Room Temperature
  - Place your ribeye steaks on the counter for 20–30 minutes. This ensures even cooking and a better sear.
- 2. Preheat the Air Fryer
  - Heat your air fryer to its maximum temperature (450–500°F) for the best crust.

- 3. Prep Your Steaks
  - Pat the steaks completely dry using paper towels.
  - Rub softened butter all over each steak.
  - Season generously with salt, pepper, and cayenne/Aleppo pepper.
- 4. Air Fry — First Side
  - Place the steaks in a clean air fryer basket.
  - Cook at 450–500°F for 8 minutes.
- 5. Flip & Finish
  - Flip the steaks and cook for another 5–6 minutes or until the internal temperature reaches 135°F for medium-rare.
- 6. Rest & Serve
  - Top with compound butter, let the steaks rest for a few minutes, then slice and enjoy the melt-in-your-mouth tenderness.

Pro Tips for Best Results

- Always preheat the air fryer for maximum crispiness.
- Don’t overcrowd the basket—air circulation is key.
- Use a meat thermometer for perfect doneness.
- Let the steak rest before slicing—it locks in the juices.

Final Thoughts

This Air Fryer Ribeye Steak is the perfect blend of simplicity and gourmet flavor. Whether you’re in the UK, USA, Canada, or Germany, this recipe guarantees a steakhouse-quality meal right at home. Try it once, and it will become a weekly favorite!

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