



# Rib Eye Steak

## Ingredients

- 2 rib-eye steaks (about 1½ inches thick)
- ½ cup reduced-sodium soy sauce
- ¼ cup olive oil
- 4 tsp grill seasoning

## Instructions

### 1. Marinate the Steaks:

In a large resealable bag, combine soy sauce, olive oil, and grill seasoning. Add the rib-eye steaks, seal the bag, and massage gently to coat evenly. Refrigerate and marinate for **at least 2 hours** for maximum flavor.

### 2. Prep for Air Frying:

Remove the steaks from the marinade and discard the marinade. Pat the steaks dry with paper towels to remove excess oil (this helps them sear better).

### 3. Preheat & Prepare the Air Fryer:

Add **1 tablespoon of water** to the bottom of the air fryer pan—this helps prevent smoke. Preheat your air fryer to **400°F (200°C)**.

### 4. Cook the Steaks:

Place the steaks in the air fryer basket in a single layer. Air fry for **7 minutes**, then flip and cook for another **7 minutes** for **medium-rare**. For **medium**, cook about **8 minutes per side**.

### 5. Rest & Serve:

Let the steaks rest for **5 minutes** before slicing. This allows the juices to redistribute for a more tender bite.