

RECIPE

# Air Fryer Flat Iron Steaks



## Ingredients

- 2 pounds of flat iron steak
- olive oil
- Garlic salt or powder
- salt and pepper to taste

## Preparation

1. Start by getting your meat at room temperature, for about 15 to 20 minutes. This will ensure that your steak evenly cooks and is more tender.
2. Then preheat your air fryer for 5 minutes at 400 degrees F, air fryer setting. While your air fryer is preheating, rub olive oil and season your steaks with salt and black pepper.
3. Set the steaks in the air fryer for 6 minutes, then flip and air fry for another 6 minutes. Let your steaks rest for a couple of minutes after removing them from the air fryer.
4. Plate, serve, and enjoy!