

Air Fryer Steak and Mushrooms

Take a cheaper cut of steak and transform it into a plate full of tender and flavorful tips in this air fryer steak and mushrooms recipe. Serve over rice, if desired.

Ingredients

- 1 pound beef sirloin steak, cut into 1-inch cubes
- 8 ounces button mushrooms, sliced
- $\frac{1}{4}$ cup Worcestershire sauce
- 1 tablespoon olive oil
- 1 teaspoon parsley flakes
- 1 teaspoon paprika
- 1 teaspoon crushed chile flakes

Directions

1. Combine steak, mushrooms, Worcestershire sauce, olive oil, parsley, paprika, and chile flakes in a bowl. Cover and refrigerate for at least 4 hours or overnight. Remove from refrigerator 30 minutes prior to cooking.
2. Preheat an air fryer to 400 degrees F (200 degrees C).
3. Drain and discard marinade from the steak mixture. Place steak and mushrooms into the basket of the air fryer.
4. Cook in the preheated air fryer for 5 minutes. Toss and cook 5 additional minutes. Transfer steak and mushrooms to a serving plate and let rest 5 minutes.

SOURCE : ALLRECIPES