

Air Fryer Chicken Fried Steak

Ingredients:

- 2 pounds of cube steaks
- 1 cup flour
- 2 tsps garlic powder
- 1 tsp smoked paprika
- 1 tsp salt
- ½ tsp pepper
- 2 eggs
- ½ cup of water
- 4 Tablespoons of butter
- 4 tablespoons of flour
- 1 ½ cups of milk
- Salt and pepper to taste
- Parsley for color (fresh or dried)
- Cooking spray

Directions:

1. Preheat your air fryer to 370°F and coat the air fryer tray with cooking spray.
2. Whisk together your eggs and water in one shallow bowl.
3. Whisk together flour, garlic powder, smoked paprika, salt, and pepper in a second shallow bowl.
4. Dip your cube steak in flour and shake off excess. Dip the same cube steak in your egg mixture and allow the excess to drip off before putting it back in the flour mixture making sure to coat both sides.
5. Place your dipped cube steaks on your prepared tray. Use your spray oil and lightly spray the tops of
6. Air fry at 370°F for 12-15 minutes.
7. Meanwhile in a skillet, melt 4 tablespoons of butter. Add in your flour and cook briefly before slowly whisking in your milk. Whisk until smooth. Season with salt and pepper. Add a little more milk at a time to thin your gravy to desired consistency.
8. Serve your chicken fried steaks with the gravy over the top. Sprinkle with parsley.