

## Air Fryer Prime Rib

### Ingredients:

- 3 pound boneless prime rib
- 1 Tablespoon salt
- ½ Tablespoon pepper
- 3 teaspoons chopped fresh rosemary or 1 teaspoon of dried rosemary
- ½ Tablespoon garlic powder

### Directions:

Allow your prime rib to come to room temperature before beginning, this will assure you proper even cooking.

Preheat the air fryer to 400°F.

Pat your prime rib roast dry. Season generously with salt, pepper, garlic powder, and chopped rosemary.

Insert oven safe thermometer into the center of your roast. Place your roast into your air fryer and cook for for 8 minutes.

Lower the temperature of your air fryer to 300°F. Cook the roast for 70 minutes, or until your meat reaches 10-15° below your final ideal temperature. If you don't have an oven safe thermometer, check the meat every 20 minutes so it doesn't overcook.

Rare Prime Rib: 120-129°F, Bright red center, lukewarm.

Medium Rare: 130-134°F, Bright red center, pink edges, warm.

Medium: 135-144°F, Pink and warm throughout.

Medium Well: 145-154°F, Slightly pink center and warm throughout.

Well Done: 155-164°F, Very little pink

When it's at the correct temp (10-15 below your final temp) remove from the air fryer and wrap in foil. Allow the roast to rest for 15 minutes to come to the final temperature.

Slice and enjoy!