

## Air Fryer Beef Short Ribs

### Ingredient ratio:

- 1 rack of beef short ribs
- 2 teaspoons of kosher salt
- 1 teaspoon of pepper
- ½ teaspoon of garlic powder
- ½ teaspoon of onion powder
- ½ teaspoon of parsley flakes
- 2 Tablespoons of olive oil

### Instructions:

- Preheat the air fryer to 390°F.
- Mix together all your seasonings.
- Cut your ribs to the size of your air fryer.
- Coat your ribs with the seasoning mix.
- Coat your ribs with the olive oil.
- Place ribs onto the tray (or in the basket of the air fryer), careful not to overlap.
- Cook for 60-90 minutes or until the temperature of your ribs comes to 155°F
- Take the ribs from the air fryer and wrap in foil. Allow them to rest at least 10 minutes or until the internal temp reaches 165°F.