

Air Fryer Tri-Tip Roast

A rising star among beef cuts, the versatile Tri-Tip Roast is at its best here — simply seasoned with olive oil, salt and black pepper.

INGREDIENTS

1 Beef Tri-Tip Roast (about 1-1/2 to 2 pounds)

1 tablespoon olive oil

1 tablespoon salt

1/2 teaspoon freshly ground black pepper

Chimichurri or salsa (optional)



50 Min



6

Servings



42 Cal



23g

Protein

COOKING

1. Preheat air fryer to 350°F. Brush oil over Tri-Tip Roast. Season with salt and pepper.
2. Place roast in the air fryer basket. Cook for 15 minutes. Flip roast; continue cooking for 15 to 20 minutes or until a meat thermometer registers 135°F for medium rare.
3. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 15 to 20 minutes. (Temperature will continue to rise about 10°F to reach 145°F for medium rare, 160°F for medium).
4. Slice roast diagonally across the grain into thin slices. Serve with chimichurri or salsa, if desired.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
6		9.2g	65mg		0g	23g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com