



# Russell Hobbs

25L AIR FRYER OVEN Recipe

FUNCTION: Air Fry

KOREAN-STYLE SHORT RIBS

**Temperature:** 200°C

Cooking Time: 25 minutes

Servings: 4

## INGREDIENTS

500g beef short ribs

½ cup soy sauce

½ cup brown sugar

1 tsp minced garlic

1 tbsp ground ginger

½ tsp red pepper flakes

## METHOD

1. In a medium bowl, mix all of your marinading ingredients together and pour the mixture over the ribs that you have placed into a resealable sandwich bag to combine and marinate. Refrigerate for at least an hour.
2. Select the "AIR FRY" function and preheat the Russell Hobbs Air Fryer Oven to 200 degrees.
3. Once marinated, place the ribs onto the Russell Hobbs Air Fryer Oven tray. Air fry the ribs on one side for 10 minutes, flip and then baste with the marinade, air fry for another 10 minutes.
4. Plate, serve and enjoy!

Chef's tip: They are delicious with a side of asparagus or Brussels sprouts roasted in the Russell Hobbs Air Fryer Oven.