

RASTELLI'S™

EST. 1976

PORK RIBEYE TSV RECIPES

Pork Ribeye Air Fryer Instructions

1. Defrost your Pork Ribeye Steaks.
2. Preheat air fryer to 400°F.
3. Place product in air fryer basket, lightly coat with oil and desired seasoning.
4. Cook for 8-10 minutes or until the internal temperature reaches 145°F.



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ROLLED PORK RIBEYE RECIPES

Take your Rastelli's Pork Ribeye Steak to the next level by choosing one of our six mouthwatering stuffing recipes. Pound out your Pork Ribeye steak, roll/stuff it, and bake at 375°F for 25 minutes. Slice, serve, and enjoy!

Gouda And Brown Butter Apple Filling With Cinnamon Brown Sugar Butter

Gouda Shredded
Cinnamon Brown Sugar Butter
Apple Stuffing

Browned Butter Apple Filling

2 Tablespoons Salted Butter
1 Small Shallot – Small Dice
1 Small Granny Smith Apple-
Small Dice
1 Tablespoon Fresh Sage-
Chopped
1 Pinch Salt And Pepper

Hawaiian Stuffed Pork Ribeye

Hawaiian Rolls
Diced Pineapple
Diced Ham

Sausage Stuffing Pork Ribeye

Sweet Sausage
Herbs

Sun Dried Tomato Pork Ribeye

Sun Dried Tomato's
Spinach
Cream Cheese
Parmesan

Saltimbocca Pork Ribeye

Prosciutto
Sage
Provolone

Caprese Pork Ribeye

Sliced Tomatoes
Basil
Fresh Mozzarella Sliced
Balsamic Drizzle
Parmesan Garlic Butter