



## Air Fryer Cheese Pull Apart Bread

### Description

In under **15 minutes**, you can have a delicious **Cheese Pull Apart Bread** made in the **Air Fryer**, loaded with plenty of herbed butter and lots of cheese. It makes for an impressive appetizer that's so much fun to enjoy!

### PREPRATION TIME:

- prep:10minutes
- cook:5minutes
- total :15 minutes

### Ingredients:

- - 8 tablespoons butter unsalted, softened
  - 2 cloves garlic minced
  - ½ teaspoon salt
  - 2 tablespoons chives chopped
  - 1 medium crusty bread should fit in the basket of your air fryer
  - 1 cup mozzarella cheese shredded
  - ½ cup cheddar cheese shredded
  - 1 tablespoon parsley chopped

### Instructions:

- - **Make the garlic butter:** Add the butter, garlic, salt and chives to a small bowl and mix to combine. Melt in the microwave for 30 seconds.
  - **Make slits in bread:** Using a bread knife, create slits into your bread, diagonally, 1-inch apart, but do not cut all the way through the bread.

- **Drizzle butter in bread slits:** Add butter and cheese: Use your fingers to open up the slits and drizzle butter mixture in all the slits. You should have some remaining butter. Set aside.
- **Place cheese in bread slits:** Place cheese in slits, making sure each slit is filled with butter, mozzarella and cheddar cheese. Brush the remaining butter over the entire bread.
- **Air fry:** Place the bread in the basket of your air fryer and air fry it at 350°F for 4 minutes or until the cheese melts and the bread is heated through.
- **Garnish and Serve:** Garnish with parsley and serve immediately.

## Tips & notes:

1. Get creative and try different herbs and cheeses to your liking.
2. Omit the salt in the recipe and instead sprinkle with flaky salt instead.
3. Although I really prefer using fresh garlic, in a pinch you can use garlic powder instead.
4. Try a dipping sauce for extra goodness, such as marinara.

## Nutrition facts

Serving: 1serving Calories: 173kcal (9%) Carbohydrates: 1g (10%) Fat: 17g (26%)  
Saturated Fat: 11g (69%) Polyunsaturated Fat: 1g Monounsaturated Fat: 5g Trans Fat: 1g Cholesterol:  
49mg (16%) Sodium: 378mg (16%) Potassium: 29mg (1%) Fiber: 1g (4%) Sugar: 1g (1%) Vitamin A:  
590IU (12%) Vitamin C: 1mg (1%) Calcium: 128mg (13%) Iron: 1mg (6%)

## Category

1. Air Fryer Recipes

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