Air Fryer Cheesy Garlic Rolls

Description

Soft, buttery, cheesy, and loaded with garlic flavorâ??**Air Fryer Cheesy Garlic Rolls** are the ultimate savory snack or side dish. Perfectly golden on the outside and melty on the inside, these rolls are quick to make and absolutely irresistible. Whether youâ??re serving them as an appetizer, pairing with pasta, or just treating yourself to something delicious, the air fryer makes it easy to whip up a batch in no time.

What Are Cheesy Garlic Rolls?

Cheesy garlic rolls are soft dough balls stuffed or topped with gooey cheese, flavored generously with garlic butter, and air-fried until golden brown. Think of them as a cross between garlic bread and cheese-stuffed dinner rollsâ??warm, fluffy, and full of flavor in every bite.

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Why Youâ??ll Crave These Rolls Every Time

- **Quick & Easy:** Ready in about 15 minutes using store-bought dough.
- **Cheesy Goodness:** Each roll oozes with melted mozzarella or cheddar.
- **Garlicky Flavor:** Brushed with homemade garlic butter that soaks in beautifully.
- **Air Fryer Perfection:** Crispy outside, pillowy soft insideâ??without deep-frying.

Ingredients Youâ??ll Need

- 1 can refrigerated biscuit or pizza dough (or use homemade)
- 1 cup shredded mozzarella or cheddar cheese
- 2 tablespoons unsalted butter, melted
- 2 garlic cloves, minced (or 1 teaspoon garlic powder)
- 1 tablespoon fresh parsley, chopped (optional)
- Salt, to taste
- Optional: grated parmesan for topping

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How to Make Air Fryer Cheesy Garlic Rolls

Step 1: Prep the Dough

Cut the biscuit or pizza dough into equal pieces. Flatten each piece into a small round disc with your hands.

Step 2: Add Cheese

Place about 1 tablespoon of shredded cheese in the center of each dough piece. Pinch and seal the edges to form a ball, making sure no cheese is exposed.

Step 3: Make Garlic Butter

In a small bowl, mix melted butter with minced garlic and a pinch of salt. Add chopped parsley if using.

Step 4: Brush the Rolls

Brush each dough ball generously with the garlic butter mixture.

Step 5: Air Fry

Place the rolls in a single layer in your air fryer basket (do not overcrowd). Air fry at **350Â°F (175Â°C)** for **7â??9 minutes** or until golden brown and cooked through.

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Step 6: Optional Finishing Touch

Brush with more garlic butter right after cooking and sprinkle with parmesan cheese for extra flavor.

Tips for Perfect Rolls

- **Seal Tight:** Make sure the cheese is fully sealed inside the dough to prevent leaks.
- **Donâ??t Overcrowd:** Cook in batches if needed to allow even airflow in the air fryer.
- **Cheese Options:** Try mozzarella for stretchiness, cheddar for bold flavor, or mix both!
- **Add a Dip:** Serve with marinara, ranch, or garlic aioli on the side.

Serving Suggestions

- With pasta dishes like spaghetti or lasagna
- As a party snack or appetizer
- Alongside soups or stews
- On their own with dipping sauce

Storage & Reheating

- **To Store:** Keep leftovers in an airtight container in the fridge for up to 3 days.
- **To Reheat:** Air fry for 2â??3 minutes at 350Â°F or microwave for 30â??45 seconds.

Make It Your Own

- **Spicy Twist:** Add red pepper flakes to the garlic butter.

- **Herb Loverâ??s Version:** Add Italian seasoning or fresh basil.
- **Bacon Bonus:** Mix in crispy bacon bits with the cheese filling.

Craving More Air Fryer Recipes?

These **Air Fryer Cheesy Garlic Rolls** are just the beginning. Try pairing them with other air fryer favorites like crispy chicken tenders, roasted vegetables, or stuffed mushrooms. Theyâ??re guaranteed to impress with minimal effort.

Category

1. Air Fryer Recipes

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