



THE BEST AIR FRYER GRILLED CHEESE SANDWICH

Description

This is **the best Air Fryer Grilled Cheese Sandwich** ever! Skip the skillet and make this air fryer grilled cheese instead! It is a cheesy and delicious grilled cheese with mayo that has buttery toasted bread and melted cheese filling.

Why You'll Love Grilled Cheese In The Air Fryer

- Comforting
- Only 3 ingredients
- 10 minute recipe
- The bread toasts beautifully
- Easy to customize

Why Do They Call It A Grilled Cheese

A grilled cheese sandwich is just like it sounds. It's a cheese sandwich that has been grilled to give you a crispy buttery crust. The difference is that we are making a grilled cheese air fryer recipe instead. No need for a skillet!

Tips For The Perfect Air Fryer Grilled Cheese

- **Don't add too much to the basket.** Overcrowding the air fryer basket will affect the results. Instead, leave space around sandwiches so the air can circulate correctly.
- **Go for thick bread.** In a pinch, you can opt for thin bread, but whenever possible reach for bread that has some bulk to it. Texas toast works wonderfully!
- Make sure **not to saturate the bread** with the mayo or it will be more soggy and won't toast up the way.
- **forget the toothpicks.** I know it's tempting to skip them, but the bread may fly off if you don't secure it.
- **Use the cooking time as a guide.** Depending on bread thickness, the sandwiches can cook faster or slower than in the recipe card. So it's important when you air fry a grilled cheese sandwich that you keep a close watch so things stay toasty, not burnt.

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What To Serve With An Air Fried Grilled Cheese Sandwich

- Soup
- Chips
- Salad
- French Fries
- Apples
- Fruit Salad

We tend to serve this grilled cheese air fryer recipe with something simple, like chips and a pickle, or soup.

About Time

- **Prep Time** 5 mins
- **Cook Time** 5 mins
- **Total Time** 1 mins

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Amount Per Serving

CALORIES: 557

- TOTAL FAT: 41g
- SATURATED FAT: 14g
- TRANS FAT: 1g
- UNSATURATED FAT: 24g
- CHOLESTEROL: 67mg
- SODIUM: 805mg
- CARBOHYDRATES: 29g
- FIBER: 1g
- SUGAR: 3g
- PROTEIN: 18g

Ingredients

- 4 pieces bread (any type)
- 4 slices Cheddar cheese
- 4 tablespoons mayonnaise

Instructions

1. Start by laying down the bread.
2. Spread mayonnaise on the bread.
3. Place the trivet inside the air fryer basket.
4. Place one slice of bread (mayo side down) and 2 pieces of cheese on top of the bread.
5. Put the other slice of bread down.
6. Place 4 toothpicks on each corner of the bread.
7. Set temperature for 400 degrees F for 5 minutes, air fryer setting.
8. Flip and add another 3 minutes.
9. Remove from air fryer.
10. Plate, serve, and enjoy!

Category

1. Air Fryer Recipes

Tags

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