



## Effortless Tortilla Garlic Bread

### Description

Crispy garlic bread using tortillas cooked in your air fryer ?? a fast, simple twist on classic garlic bread.

**Prep Time** 5 Minutes

**Cook Time** 6 Minutes

**Total Time** 11 Minutes

### Ingredients

#### ?? Main Ingredients

01 2 regular flour tortillas

02 1 tablespoon soft butter

03 1/2 cup shredded mozzarella

#### ?? Seasonings

04 Sprinkle of garlic powder

05 Pinch of Italian herbs

06 Fresh chopped parsley if you want some color

### Instructions

#### Step 01

Put your tortillas on the counter. Grab your butter and spread it all over each tortilla really well. Don't forget the edges, you want that buttery goodness everywhere.

#### Step 02

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Sprinkle your shredded mozzarella, garlic powder and Italian herbs over the buttered tortillas. Stack one tortilla on top of the other.

### Step 03

Get your air fryer nice and hot at 375°F.

### Step 04

Pop the stacked tortillas in your air fryer basket and cook them for about 4 to 6 minutes. Watch them closely since air fryers can cook differently. You want them golden and super crispy.

### Step 05

When they're perfectly crispy and golden brown, take them out carefully. Top with some fresh parsley if you want to make them look fancy. Eat them right away while they're hot and crunchy.

### Notes

1. Eat these right away for the best crunch
2. Try dipping them in marinara or your favorite sauce
3. Don't stack them in the air fryer

## Frequently Asked Questions

Can I use corn tortillas instead of flour ones?

Flour tortillas work best because they get nice and crispy and hold the toppings well. Corn tortillas usually end up too crunchy.

What other kinds of cheese can I use instead?

Try using parmesan, an Italian mix, or basically any cheese that melts well. Mozzarella is great for a mild flavor and good stretch.

What can I do so the tortillas don't fly around inside?

Put a little rack or another tortilla on top while they cook so they stay put.

Can I prepare these beforehand?

They taste best right away because they don't stay crispy for long. If you need to, reheat them in the air fryer.

What sauces are good for dipping?

Marinara, ranch, or garlic butter are all awesome choices for dipping.

### Category

1. Air Fryer Recipes

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