

## Air Fryer Grilled Cheese Hot Dogs: The Ultimate Comfort Food Mash-Up

Air Fryer Grilled Cheese Hot Dogs ???



**OVEN**  
**375°F**

**TIME**  
**10 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 4 hot dog buns
- 4 hot dogs
- 2 tablespoons melted butter
- 1 cup shredded cheddar cheese
- 1 tablespoon mustard or ketchup (optional)

### DIRECTIONS

- 1.** Preheat the : Air FryerSet your air fryer to 375°F (190°C).
- 2.** Butter the : BunsLightly brush the outsides of each hot dog bun with melted butter-this gives that golden, grilled finish.
- 3.** Assemble: Place a hot dog inside each bun. Top with shredded cheddar and a drizzle of mustard or ketchup if using.
- 4.** Air : FryPlace the assembled hot dogs in the air fryer basket. Make sure they're not overcrowded. Cook for 5-7 minutes, checking halfway, until the buns are golden and the cheese is fully melted.
- 5.** Serve : HotEnjoy immediately with your favorite condiments and sides.

### TIPS FOR SUCCESS

**Use Sturdy Buns :** Split-top buns or bakery-style rolls hold up best in the air fryer.

**Don't Overload :** A little cheese goes a long way-too much and it might melt over the edges.

**Watch the Time :** Every air fryer cooks slightly differently, so check at 5 minutes and adjust as needed.

**What to Serve With It** Turn these hot dogs into a full meal by pairing them with: Crockpot Nacho Dip - party-perfect pairing Blueberry Lemonade - refreshing and fruity No-Bake Monster Cookie Energy Balls - for a fun, sweet finish

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/air-fryer-grilled-cheese-hot-dogs-the-ultimate-comfort-food-mash-up/>