

Air Fryer Grilled Cheese Hot Dogs for the Ultimate Easy Comfort Food

Air Fryer Grilled Cheese Hot Dogs



OVEN
375°F

TIME
3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

4 hot dog buns
4 hot dogs
8 slices cheddar cheese, or your preferred cheese
2 tablespoons butter, softened
Optional toppings:
Ketchup
Mustard
Relish
Onions
Any other desired toppings

DIRECTIONS

1. Preheat the air fryer: Set the air fryer to 375°F and let it preheat for about 3 minutes.
2. Cook the hot dogs: Place the hot dogs in the air fryer basket and cook for 4 to 5 minutes, until heated through and slightly crisp on the outside.
3. Remove them and set aside.
4. Assemble the grilled cheese hot dogs: Butter the inside and outside of each hot dog bun.
5. Place one slice of cheese inside each bun, then add a cooked hot dog.
6. Top each hot dog with another slice of cheese.
7. Air fry again: Carefully place the assembled grilled cheese hot dogs into the air fryer basket in a single layer.
8. Cook at 375°F for 4 to 6 minutes, or until the buns are golden brown and the cheese is melted.
9. Serve: Remove from the air fryer and add any desired toppings like ketchup, mustard, relish, or onions.
10. Serve hot.

SWAPS & NOTES

Cheddar is a great choice because it melts well and gives a classic grilled cheese flavor, but American, provolone, mozzarella, or pepper jack can all work too.

Softened butter helps the buns brown nicely in the air fryer.

Make sure it spreads easily so you can coat the buns without tearing them.

Different hot dogs can change the final flavor a bit.

TIPS FOR SUCCESS

Do not overcrowd the air fryer basket.

Give the buns space so they crisp evenly.

Butter both the inside and outside of the buns for the best grilled cheese effect and more even browning.

Watch closely during the last minute or two.

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

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