

Crispy Cheesy Tortilla Garlic Bread in the Air Fryer

Air Fryer Cheesy Tortilla Garlic Bread



**AIR FRYER CHEESY TORTILLA
GARLIC BREAD**

You Will Need
2 flour tortillas (8-10 inches)
2 tablespoons softened butter
1 cup shredded mozzarella cheese

OVEN
350°F

TIME
4 to 6 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 flour tortillas, 8 to 10 inches
2 tablespoons softened butter
1 cup shredded mozzarella cheese
Garlic powder, to taste
Italian seasoning, to taste

DIRECTIONS

1. Preheat your air fryer to about 350°F if your model requires preheating.
2. Spread the softened butter evenly over one side of each tortilla.
3. Sprinkle garlic powder and Italian seasoning over the buttered side.
4. Top one tortilla with the shredded mozzarella cheese, spreading it evenly.
5. Place the second tortilla on top, buttered side facing outward, like a sandwich.
6. Carefully place the tortilla in the air fryer basket.
7. Air fry for 4 to 6 minutes, flipping carefully halfway through if needed, until the tortillas are crisp and golden and the cheese is melted.
8. Remove from the air fryer, let it cool for a minute, then slice into wedges and serve warm.

SWAPS & NOTES

Mozzarella is the perfect choice for that classic melty cheese pull, but you can also use a blend of mozzarella and Parmesan for extra flavor.

Monterey Jack, provolone, or even a little cheddar can work too if you want a different cheesy twist.

If you want stronger garlic flavor, mix a little minced fresh garlic into the softened butter.

A sprinkle of red pepper flakes can add heat, and chopped parsley makes a nice finish if you want to dress it up a bit.

TIPS FOR SUCCESS

Watch it closely during the last minute of cooking.

Tortillas can go from perfectly crisp to overly browned pretty quickly in the air fryer, especially depending on the brand and thickness.

If your air fryer basket is small, make sure the tortilla fits flat without curling too much at the edges.

And if you are worried about the top tortilla shifting, you can use a toothpick in the center while it starts cooking, then remove it before serving.

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

Original recipe: <https://chefmaniac.com/crispy-cheesy-tortilla-garlic-bread-in-the-air-fryer/>