

## Air Fryer Cheesy Tortilla Garlic Bread That's Crispy, Buttery, and Ready in Minutes

2 flour tortillas, 8 to 10 inches



**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**  
**375°F**

**TIME**  
**3 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
- 2 tablespoons grated Parmesan cheese
- 1 tablespoon chopped fresh parsley

### DIRECTIONS

1. Preheat the air fryer to 375°F for about 3 minutes.
2. Spread the softened butter evenly over one side of each tortilla.
3. Sprinkle garlic powder and Italian seasoning over the buttered sides.
4. Place one tortilla buttered side down on a flat surface.
5. Top it with the shredded mozzarella and grated Parmesan cheese.
6. Place the second tortilla on top with the buttered side facing outward.
7. Carefully place the tortilla stack into the air fryer basket.
8. Air fry for 4 to 6 minutes, flipping halfway through, until golden brown and crispy with melted cheese inside.
9. Remove from the air fryer and let it cool for 1 minute.
10. Slice into wedges and garnish with chopped parsley before serving.

### SWAPS & NOTES

Mozzarella gives you that stretchy, melty cheese pull, but you can absolutely mix in a little cheddar, provolone, or Monterey Jack if that is what you have.

Parmesan adds that salty garlic bread finish, so it is worth keeping even if you change up the main cheese.

Flour tortillas work best here because they crisp nicely while still holding the cheese.

Smaller tortillas make a snack-sized version, while larger ones feel more like a sharable appetizer.

## TIPS FOR SUCCESS

Keep an eye on it during the last minute or two.

Tortillas can go from perfectly golden to overly dark pretty quickly in the air fryer.

Do not overload the cheese too much, or it may spill out as it melts.

A nice even layer gives you the best balance of crispy tortilla and gooey center.

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

Original recipe: <https://chefmaniac.com/air-fryer-cheesy-tortilla-garlic-bread-thats-crispy-buttery-and-ready-in-minutes/>