

Frugal -Air Fryer Grilled Cheese



Serving: 1



Cook Time: 15 mins



Level: Easy



INGREDIENTS

- 1 Tbsp butter, room temperature
- 2 tsp grated Parmesan
- 1/4 tsp Italian seasoning
- 2 slices sourdough bread
- 4 slices cheese

PREPARATION

1. First, combine the room temperature butter, grated Parmesan, and Italian seasoning in a bowl. Then, spread the butter mixture over one side of each piece of bread, from edge to edge.
2. Place the sliced cheese between the two pieces of bread, buttered sides facing out.
3. Preheat the air fryer (if yours does not have a preheat setting, let it run for about four minutes at 400°F).
4. Finally, place the sandwich in the air fryer basket. Cook at 350°F for five minutes, then flip and cook for 5 minutes on the other side, or until golden brown and crispy and the cheese is melted through. Slice and serve.