



Recipe

AIR FRYER CHEESE ROLL-UPS



INGREDIENTS

- 10 slices of bread or 10 6" tortillas
- 10-15 slices of American cheese (white or yellow)
- 1/2 stick of butter, melted



DIRECTIONS:

- If using bread, use a rolling pin and roll out into thin slices.
- Set bread/tortillas on clean countertop and lay slices of cheese on top until surface is covered.
- Roll cheese & bread/tortilla tightly. Squeeze roll-up to help hold shape and put in air fryer so that each roll supports the one next to it.
- Baste butter over rolls in air fryer.
- Set temp. to 400 & timer for 5min.
- If not melted & crispy after 5min., continue cooking in 2min. intervals.
- Serve immediately with soups or dips.