This quesadilla recipe is simple, delicious, and perfect for a quick weeknight meal or snack! Learn how to make an **Air Fryer Cheese Quesadilla** that's crispy on the outside and melty on the inside using your air fryer or Ninja Foodi!

- Prep Time 5minutes mins
- Cook Time 6minutes mins

• Course: Appetizer, Main Course, Snack

• Cuisine: American, Mexican

Servings: 2 peopleCalories: 434kcal

Table of Contents

\$

- Equipment
- Ingredients
- Instructions
- Nutrition

Equipment

- Air Fryer or Ninja Foodi
- Tongs

Ingredients

- 2 Flour Tortillas 6 or 8 inches
- ½ cup Shredded Cheddar or other cheese
- ½ tsp Cooking Oil Spray

Instructions

- Turn your air fryer to 375F and preheat for 3-5 minutes.
- Add 1/4 cup of shredded cheese to half of each tortilla. Spread it out evenly over the surface.
- Fold each tortilla in half to create a half-moon shape.
- Lightly brush each quesadilla with cooking oil on both sides. This will help to make them nice and crispy!
- Place two quesadillas in the air fryer basket and cook for 3 minutes. Flip the quesadillas over and cook for an additional 2-3 minutes until golden brown and cheese is melted.
- Use a spatula to remove the quesadillas from the air fryer and place on a plate. Serve with your favorite dipping sauce or toppings. Enjoy!

Nutrition

Calories: 434kcal | Carbohydrates: 32g | Protein: 18g | Fat: 26g | Saturated

Fat: 13g | Polyunsaturated Fat: 2g | Monounsaturated

Fat: 7g | Cholesterol: 57mg | Sodium: 813mg | Potassium: 119mg | Fiber: 2g | Sugar: 2g | Vita

min A: 566IU | Calcium: 487mg | Iron: 2mg