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 people
- Calories: 434kcal

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