

Grilled Ham and Cheese is such an easy and delicious air fryer recipe. With just a few slices of bread and your favorite cheese and sliced ham, this sandwich crisps up to melty perfection!

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Ingredients

- 2 slices bread, we use rye bread
- 1-2 slices ham, more to taste
- 2-4 slices cheese
- 1 tablespoon mayonnaise or soft butter, more to taste

Instructions

- First, spread the mayo or soft butter on the outside of two slices of bread. We used mayo for this recipe. Make sure the slices are about the same size and fit together well.
2 slices bread, 1 tablespoon mayonnaise or soft butter
- Then place the mayo side down on the air fryer tray – there's no need to preheat the air fryer. Add one layer of cheese down onto the bread, then add the ham slices, then add a second layer of cheese on top of the ham – and finally place the second slice of bread on top with the mayo side facing up/out.
1-2 slices ham, 2-4 slices cheese
- Air fry the ham and cheese sandwich at 375 degrees Fahrenheit for roughly 8-10

minutes until the cheese is melted and the outside of the bread is browned. Flip the sandwich over halfway through cooking. The exact cooking time can vary depending on air fryer and bread used.

- When done and crispy, remove the sandwich from the air fryer and cut it, if desired. Serve the sandwich with ketchup (optional) – and be careful, the inside is hot. Enjoy!