



Air Fryer Queso Fundido: a mouthwatering twist on a beloved classic. Get ready to indulge in the irresistible combination of melted cheese, savory chorizo, roasted poblano peppers, and diced tomatoes, all perfectly cooked in the convenience of your air fryer. Whether you're a [seasoned chef](#) or just starting out in the kitchen, this recipe is designed for beginners, ensuring that you can effortlessly create a cheesy masterpiece that will impress your family and friends. So grab your favorite tortilla chips or warm tortillas and get ready to experience the ultimate comfort food delight with this easy-to-follow Air Fryer Queso Fundido recipe.

The Best Air Fryer Queso Fundido Recipe for Beginners

No experience? No problem. This beginner-friendly recipe will have you whipping up queso fundido like a pro in no time.

Ingredients

- 2 cups shredded cheese (a mix of Oaxaca, Monterey Jack, and Chihuahua works best)
- ½ cup cooked chorizo (optional)
- ½ cup roasted poblano peppers, diced
- ½ cup diced tomatoes
- Tortilla chips or warm tortillas for serving

Instructions

1. Preheat your air fryer to 375°F.
2. Add an even layer of the shredded cheese mix to an air fryer-safe dish.
3. Sprinkle cooked chorizo, roasted poblano peppers, and diced tomatoes over the cheese.
4. Air fry for about 5-7 minutes, or until the cheese is bubbly and golden.
5. Serve immediately with chips or tortillas.

How Long Should You Cook Queso Fundido in an Air Fryer?

Cooking times may vary depending on the type and model of your air fryer. Here are general guidelines to help you achieve gooey and golden queso fundido perfection:

1. Preheat your air fryer to 375°F.
2. Add an even layer of the shredded cheese mix to an air fryer-safe dish.



3. Sprinkle cooked chorizo, roasted poblano peppers, and diced tomatoes over the cheese.
4. Air fry for about 5-7 minutes, or until the cheese is bubbly and golden. Keep a close eye on it to prevent burning.
5. Remember, cooking times may vary, so adjust accordingly based on the desired level of meltiness and golden crust.

Once the queso fundido reaches the desired consistency and color, it's ready to be enjoyed! Serve it immediately with tortilla chips or warm tortillas for a delightful and satisfying snack.

Air Fryer Queso Fundido Recipe from TikTok: A Viral Delight

Are you ready to try the latest viral recipe sensation? TikTok has taken the culinary world by storm with its mouthwatering and easy-to-make dishes. One such trend that has gained immense popularity is the Air Fryer Queso Fundido. This cheesy and savory Mexican appetizer is sure to be a hit at your next gathering or even as a cozy night-in treat. Here's how you can make it:

Ingredients:

- 8 ounces of Mexican melting cheese (such as Oaxaca or Chihuahua), shredded
- 4 ounces of chorizo, cooked and crumbled
- 1 roasted poblano pepper, diced
- 1/2 cup of diced tomatoes

Instructions:

1. Preheat your air fryer to 375°F.
2. In an oven-safe dish that fits inside your air fryer, layer the shredded cheese, cooked chorizo, roasted poblano peppers, and diced tomatoes.
3. Place the dish in the air fryer and cook for about 5-7 minutes, or until the cheese is bubbly and golden. Keep a close eye on it to prevent burning.
4. Once the queso fundido reaches the desired consistency and color, it's ready to be enjoyed! Serve it immediately with tortilla chips or warm tortillas for a delightful and satisfying snack.



Ninja Air Fryer Queso Fundido: Tips for Perfect Results

If you're using a Ninja Air Fryer to make your Queso Fundido, here are some tips to ensure perfect results:

1. **Preheat the Air Fryer:** Before starting the cooking process, it's essential to preheat your Ninja Air Fryer for a few minutes. This helps ensure even and consistent cooking of the queso fundido.
2. **Choose the Right Dish:** Select an oven-safe dish that fits well inside the air fryer. Make sure it's the right size to accommodate the ingredients without overcrowding. This allows for proper melting and bubbling of the cheese.
3. **Watch the Cooking Time:** Keep a close eye on the queso fundido as it cooks in the air fryer. Cooking times may vary depending on the specific model and temperature settings. Aim for a golden and bubbly consistency, but be careful not to overcook or burn the cheese.
4. **Experiment with Ingredients:** While the recipe suggests using shredded cheese, cooked chorizo, roasted poblano peppers, and diced tomatoes, feel free to customize your queso fundido with additional ingredients. You can try adding sautéed onions, jalapeños, or cilantro for added flavor and texture.
5. **Serve Immediately:** Queso fundido is best enjoyed when it's hot and fresh out of the air fryer. Serve it immediately with tortilla chips or warm tortillas for dipping and savor the melty goodness.

With these tips, you're well-equipped to create a delicious and satisfying Ninja Air Fryer Queso Fundido that will impress your taste buds and guests alike. Enjoy the cheesy goodness!

No Velveeta? How to Make Air Fryer Queso Fundido Without It

Not a fan of Velveeta—or just don't have it on hand? No worries. Queso fundido is traditionally made with a combination of melting cheeses, and you can easily create a delicious version without Velveeta. Here's what you'll need:

Ingredients:

- 1 cup shredded mozzarella cheese



- 1 cup shredded Monterey Jack cheese
- 1/2 cup shredded cheddar cheese
- 1/4 cup milk or heavy cream
- Optional: sautéed onions, jalapeños, or cilantro for added flavor and texture

Instructions:

1. In a bowl, combine the shredded mozzarella, Monterey Jack, and cheddar cheese.
2. Place the cheese mixture and milk or heavy cream into an oven-safe and air fryer-compatible dish.
3. Preheat your Ninja air fryer to 375°F.
4. Place the dish in the air fryer and cook for about 5-7 minutes, or until the cheese is melted and bubbly.
5. If desired, stir in sautéed onions, jalapeños, or cilantro for added flavor and texture.
6. Serve immediately with tortilla chips or warm tortillas for dipping and enjoy the melty goodness of your homemade air fryer queso fundido.

With these simple steps, you can create a flavorful and satisfying Ninja Air Fryer Queso Fundido without Velveeta. Customize your queso fundido with your favorite ingredients and enjoy the deliciousness!

Ninja Air Fryer Queso Fundido: Tips for Perfect Results

To ensure your Ninja Air Fryer Queso Fundido turns out perfectly every time, follow these tips:

1. **Choose the Right Cheese:** When selecting your cheese, opt for varieties that melt well and provide the desired flavor and texture. Oaxaca cheese is ideal for a mild and stretchy finish, while Monterrey Jack offers creaminess. Gouda or mozzarella can be used as substitutes for smooth melting.
2. **Grate or Shred the Cheese:** For even melting and distribution of the cheese, grate or shred it before adding it to your recipe. This will help the cheese blend seamlessly into the dip.
3. **Preheat the Air Fryer:** Ensure that your Ninja Air Fryer is preheated before adding the queso fundido. Preheating will help melt the cheese evenly and achieve that gooey, bubbly texture.
4. **Monitor Cooking Time:** Keep a close eye on your queso fundido as it cooks in the air fryer. Cooking times may vary depending on the specific model and cheese used. Aim



for a melted and bubbly consistency, typically around 5-7 minutes, but adjust as needed.

5. **Customize with Toppings:** Take your queso fundido to the next level by stirring in sautéed onions, jalapeños, or cilantro for added flavor and texture. These toppings can enhance the overall taste and provide a delightful twist.

With these expert tips, you'll be able to create a mouthwatering Ninja Air Fryer Queso Fundido that will impress your guests and satisfy your cravings. Enjoy the melty goodness and customize it to your liking for a truly delicious experience!

Using Velveeta to Create Creamy Air Fryer Queso Fundido

Step-by-step guide for a velvety smooth and irresistible queso fundido using Velveeta:

1. **Ingredients:**

- 1 block of Velveeta cheese, cubed
- 1 can of diced tomatoes and green chilies (such as Rotel)
- Optional toppings: sautéed onions, jalapeños, or cilantro

2. **Preparation:**

- Preheat your air fryer to 350°F (175°C).

3. **Melt the Cheese:**

- In an air fryer-safe dish, place the cubed Velveeta cheese.

4. **Add the Tomatoes and Green Chilies:**

- Pour the can of diced tomatoes and green chilies over the Velveeta cheese.

5. **Air Fry the Queso Fundido:**

- Place the dish in the preheated air fryer and cook for about 10 minutes or until the cheese is fully melted and bubbly. Stir occasionally to ensure even melting.

6. **Customize with Toppings:**

- Take your queso fundido to the next level by stirring in sautéed onions, jalapeños, or



cilantro for added flavor and texture. These toppings can enhance the overall taste and provide a delightful twist.

With these expert tips, you'll be able to create a mouthwatering Ninja Air Fryer Queso Fundido that will impress your guests and satisfy your cravings. Enjoy the melty goodness and customize it to your liking for a truly delicious experience!

Air Fryer Nachos: A Delicious Twist with Queso Fundido

Looking to take your queso fundido experience to the next level? Why not try making air fryer nachos with your deliciously melty queso fundido? Here's how you can do it:

Ingredients:

- Tortilla chips
- Queso fundido (previously prepared)
- Additional toppings of your choice (such as diced tomatoes, sliced jalapeños, chopped cilantro, or guacamole)

Instructions:

1. Preheat your air fryer to 375°F.
2. Spread a layer of tortilla chips on the air fryer basket or tray.
3. Drizzle a generous amount of the prepared queso fundido over the tortilla chips, ensuring each chip gets a gooey cheese coating.
4. Sprinkle your desired additional toppings evenly over the queso-covered chips.
5. Carefully place the air fryer basket or tray into the air fryer and cook for about 5-7 minutes, or until the tortilla chips are crispy and the cheese is fully melted.
6. Remove the air fryer basket or tray from the air fryer and let the nachos cool slightly.
7. Serve the air fryer nachos as a delicious and cheesy snack or appetizer, perfect for sharing with friends and family.

With this fun twist on queso fundido, you can enjoy the irresistible combination of crispy tortilla chips, melty cheese, and flavorful toppings. Get creative and experiment with different toppings to customize your air fryer nachos to your taste. It's a guaranteed crowd-pleaser for any occasion!



Step-by-Step Guide: How to Cook a Casserole in an Air Fryer

Cooking a casserole in an air fryer is a convenient and efficient way to prepare a delicious meal. Follow these steps for a successful casserole creation:

1. **Preparation:**

- Preheat your air fryer to the recommended temperature.
- Grease or line the air fryer basket or tray with parchment paper, if needed.
- Prepare your casserole ingredients, including vegetables, protein, and any desired seasonings or sauces.

2. **Layering:**

- Begin by layering the base ingredients of your casserole, such as cooked pasta, rice, or sliced potatoes.
- Add your choice of vegetables, such as diced tomatoes, chopped bell peppers, or sautéed onions.
- Place the protein of your choice, such as cooked chicken, ground beef, or tofu, on top of the vegetables.
- Sprinkle your favorite seasonings, herbs, and spices to enhance the flavor profile of your casserole.
- Add any sauces or liquids, like tomato sauce, cream of mushroom soup, or broth, to keep the casserole moist and flavorful.

3. **Covering:**

- If your air fryer comes with a casserole dish or baking pan, cover the casserole with the provided lid or aluminum foil. If not, you can use aluminum foil to loosely cover the casserole.

4. **Cooking:**

- Place the covered casserole dish in the preheated air fryer basket or tray.
- Set the cooking time and temperature according to your recipe's instructions or the recommended guidelines for casseroles.
- Cook the casserole for the specified time, checking for doneness with a fork or toothpick to ensure the ingredients are cooked through.



5. **Finishing Touches:**

- Remove the cover from the casserole and sprinkle cheese, breadcrumbs, or any desired toppings over the cooked dish.
- Return the uncovered casserole to the air fryer and continue cooking for a few minutes until the cheese is melted and bubbly, and the toppings are golden brown.

6. **Serve and Enjoy:**

- Carefully remove the casserole dish from the air fryer using oven mitts or tongs.
- Allow the casserole to cool for a few minutes before serving.
- Serve your delicious air fryer casserole as a satisfying and flavorful meal for any occasion.

With these simple steps, you can create a delectable casserole using the convenience and efficiency of your air fryer. Get creative with your choice of ingredients and experiment with various flavor combinations to suit your taste preferences.

Essential Ingredients for Authentic Air Fryer Queso Fundido

The key to authentic queso fundido lies in the ingredients. Stick with these staples:

- Good-quality cheese (Oaxaca, Chihuahua, or Monterey Jack)
- Cooked chorizo for a smoky, savory depth
- Roasted poblano peppers for a mild heat
- Fresh tortillas or chips for dipping

Best Cheese Combinations for Air Fryer Queso Fundido

When it comes to creating a flavorful and gooey queso fundido in your air fryer, the choice of cheese is essential. Here are some of the best cheese combinations to take your queso fundido to the next level:

1. **Classic Blend:**

- Oaxaca and Chihuahua cheese: This traditional combination offers a creamy and stretchy texture, perfect for queso fundido.



2. **Cheesy Twist:**

- **Monterey Jack and Queso Fresco:** The blend of Monterey Jack adds richness and gooeyness, while Queso Fresco offers a tangy and crumbly element to the queso fundido.

3. **Spicy Kick:**

- **Pepper Jack and Asadero:** For those who love some heat, the combination of Pepper Jack and Asadero cheese adds a spicy and smoky flavor to the queso fundido.

4. **Gourmet Delight:**

- **Gruyere and Manchego:** Elevate your queso fundido with this combination of rich and nutty Gruyere cheese and the distinct flavors of Manchego cheese.

Experiment with these cheese combinations or create your own blend to suit your taste preferences. Remember, the key is to choose good-quality cheeses that melt smoothly and create that irresistible cheesy goodness in your air fryer.

Common Mistakes to Avoid When Making Air Fryer Queso Fundido

Creating a delectable air fryer queso fundido is a treat, but it's important to steer clear of common pitfalls to ensure optimal results. Here are some mistakes to avoid when making this cheesy delight:

1. **Using Incompatible Cheese:** Avoid using cheese varieties that don't melt well or become greasy when heated. Opt for cheeses like cheddar, Monterey Jack, or Oaxaca, known for their melting properties.
2. **Overcooking the Cheese:** Be cautious not to overcook the cheese in the air fryer, as it can become stringy or develop a grainy texture. Keep a close eye on the cheese and remove it from the air fryer once it reaches a creamy and melted consistency.
3. **Not Preheating the Air Fryer:** Preheating the air fryer allows for more consistent and even melting of the cheese. Make sure to preheat the air fryer according to the manufacturer's instructions before adding the cheese.
4. **Not Adjusting the Cooking Time:** Each air fryer may vary in cooking time, so it's essential to adjust the cooking time accordingly. Keep an eye on the cheese and remove it from the air fryer when it reaches the desired gooeyness.
5. **Forgetting to Stir or Mix:** Stir or mix the cheese occasionally during the cooking



process to ensure even melting and distribution of flavors. This helps prevent any burnt or undercooked spots.

By avoiding these common mistakes, you can achieve a perfectly melted and irresistibly delicious air fryer queso fundido that will impress your guests and elevate your culinary experience.

Serving Suggestions: Pairing Air Fryer Queso Fundido with Sides

To complement the rich and gooey goodness of air fryer queso fundido, consider these delectable side options that will take your culinary experience to the next level:

1. **Tortilla Chips and Salsa:** Serve the queso fundido with a variety of crispy tortilla chips and a side of flavorful salsa for a classic and satisfying combination.
2. **Fresh Guacamole:** The creamy and tangy flavors of guacamole provide a refreshing contrast to the cheesy indulgence of queso fundido. Add some diced tomatoes, onions, and a squeeze of lime juice for an extra burst of freshness.
3. **Warm Flour Tortillas:** Wrap the melted cheese and toppings in warm flour tortillas to create mouthwatering quesadillas. The combination of melty cheese and soft tortillas is simply irresistible.
4. **Crispy Chorizo Bits:** Crumble and crisp up some chorizo in the air fryer or skillet to add a savory and slightly spicy kick to your queso fundido. Sprinkle the crispy chorizo bits on top for added texture and flavor.
5. **Pickled Jalapenos:** For those who enjoy a little heat, serve pickled jalapenos on the side. The tangy and spicy jalapenos complement the richness of the queso fundido and add a delightful zing to each bite.

With these delightful side dishes, you can create a delectable spread that will impress your guests and enhance the overall experience of enjoying air fryer queso fundido.

Healthier Alternatives: Low-Calorie Air Fryer Queso Fundido

If you're looking to enjoy the deliciousness of queso fundido while keeping an eye on your calorie intake, try these low-calorie alternatives in your air fryer recipe:



1. **Lean Ground Turkey:** Substitute lean ground turkey for chorizo to reduce the fat content while still adding a flavorful protein to your queso fundido.
2. **Reduced-Fat Cheese:** Opt for reduced-fat versions of your favorite cheeses, such as reduced-fat cheddar or mozzarella. These options still provide a creamy and cheesy texture while cutting down on calories.
3. **Greek Yogurt:** Replace some or all of the sour cream with Greek yogurt for a tangy and creamy element. Greek yogurt is high in protein and lower in calories compared to sour cream.
4. **Vegetable Mix-ins:** Boost the nutritional value of your queso fundido by adding diced vegetables like bell peppers, tomatoes, or onions. These add texture, flavor, and essential nutrients to your dish.
5. **Baked Tortilla Chips:** Serve your air fryer queso fundido with baked tortilla chips instead of fried ones. Baking the chips reduces the amount of oil used and results in a healthier alternative for dipping.

By incorporating these healthier alternatives, you can enjoy a guilt-free version of air fryer queso fundido without compromising on taste and satisfaction. Indulge in this cheesy delight while making mindful choices for your well-being.

Why Air Fryer Queso Fundido Is Perfect for Parties and Game Nights

What makes queso fundido a party favorite? It's versatile, shareable, and pure fun. Whip it up for:

- Game-day spreads
- Family movie nights
- Holiday tables
- Any occasion that calls for indulgence

Bring the Fun with Air Fryer Queso Fundido!

From beginner-friendly recipes to TikTok-worthy twists, air fryer queso fundido is the cheesy delight you didn't know you needed. Gather your ingredients, preheat that air fryer, and get ready to impress your friends and family.

Hungry for more air fryer recipes? Subscribe to our newsletter for weekly inspiration!



Conclusion

So, what are you waiting for? It's time to take your parties and game nights to the next level with the ultimate crowd-pleaser: air fryer queso fundido! With its versatility, shareability, and pure cheesy goodness, this dish is a must-have for any occasion that calls for indulgence. Whether it's a game-day spread, a family movie night, or a festive holiday gathering, air fryer queso fundido is sure to bring the fun and satisfy everyone's cravings.

So go ahead, gather your ingredients, preheat that air fryer, and get ready to impress your friends and family with this irresistible cheesy delight. And don't forget to subscribe to our newsletter for more mouthwatering air fryer recipes and weekly inspiration. Let the cheesy goodness begin!

FAQs

Q: Can I make queso fundido without an air fryer?

A: Absolutely! While the air fryer provides a convenient and efficient method for making queso fundido, you can also prepare it using a regular oven or stovetop. Simply follow the same steps and adjust the cooking time and temperature accordingly.

Q: Can I customize the ingredients in queso fundido?

A: Absolutely! Feel free to experiment with different types of cheese, add in additional toppings like cooked chorizo, sautéed mushrooms, or diced tomatoes, or incorporate your favorite spices and seasonings to make the queso fundido uniquely yours.

Q: Can I make queso fundido ahead of time?

A: While queso fundido is best enjoyed immediately after preparation for its gooey texture, you can prepare the ingredients and assemble them in an oven-safe dish ahead of time. When you're ready to serve, simply pop it in the oven or air fryer to melt the cheese until bubbly and golden.

Q: Can I reheat leftover queso fundido?

A: Absolutely! If you have any leftovers, you can reheat queso fundido in the microwave or oven until the cheese is melted and gooey again. However, keep in mind that reheated queso fundido may have a slightly different texture compared to when it's freshly made.



Q: What are some serving suggestions for queso fundido?

A: Queso fundido is incredibly versatile and pairs well with a variety of accompaniments. Serve it with warm tortillas, tortilla chips, or crusty bread for dipping. You can also add a side of salsa, guacamole, or pico de gallo for extra flavor and freshness.

Q: Can I make a vegetarian version of queso fundido?

A: Absolutely! You can easily make a vegetarian version of queso fundido by using vegetarian-friendly cheeses and omitting any meat-based toppings. Add in vegetables like sautéed onions, bell peppers, or corn for added flavor and texture.

Q: Can I double the recipe if I'm serving a larger crowd?

A: Absolutely! If you're expecting a larger crowd, feel free to double or even triple the recipe. Simply adjust the ingredient quantities accordingly and make sure you have a larger oven-safe dish or air fryer basket to accommodate the increased portion.