

K's Tomato & Garlic-herb Grilled Cheese

This is a basic grilled cheese sandwich, with a little added twist ☺. I merely used shredded cheddar cheese because I was all out of sliced cheese and I used a nice crusty Italian bread from Publix which holds up well. The pictures below illustrate the process. What may or may not be clear in the pictures below:

- I do butter both sides of each slice of bread.
- I layer cheese on both sides of the tomatoes to prevent the bread from getting soggy
- I use low-fat margarine
- I season the tomatoes with an herb mix calls Rosa Maria (pictured in the background) which has Rosemary and garlic. I found this blend at WalMart, I believe, but this dried herb mix is not unique. Such blends can be found in any grocery store. I also sprinkle a bit of Adobo seasoning which can be found on the ethnic foods aisle with the Mexican foods. This is just an all-purpose seasoning that I use in almost everything I cook!



To use the air fryer, just set the temperature to 360° and set the timer for 5 minutes. You may want to spray the bottom with a non-stick spray, but it's not mandatory. Open the

drawer, place the sandwich inside. Close it up. Press “play” and wait! It will chime when it’s done. Comes out perfect every time.

