

Air fryer Kimchi Croque Monsieur

Total time **20 mins** 10 mins preparation time 10 mins cooking time

Nutritional facts (per portion):
2,105 kJ / 503 kcal

Fat: **21 g** Protein: **29 g**
Carbohydrates: **45 g**

INGREDIENTS

2 portion(s)

Teriyaki-mayo sauce & dip:

50 g light mayonnaise
2 tbsp [Kikkoman Teriyaki BBQ Sauce Korean Style](#)

Kimchi:

100 g Chinese cabbage
2 tbsp [Kikkoman Spicy Chili Sauce for Kimchi](#)

Sandwiches:

4 slices wholemeal bread
90 g yellow cheese
80 g cotto ham

Additional:

2 tbsp fresh chives, chopped

PREPARATION

Step 1

50 g light mayonnaise - **2 tbsp** [Kikkoman Teriyaki BBQ Sauce Korean Style](#)

Mix the mayonnaise with the Kikkoman Teriyaki BBQ Sauce Korean Style until smooth, then set aside half to serve as a dip and use the rest for the sandwiches.

Step 2

100 g Chinese cabbage - **2 tbsp** [Kikkoman Spicy Chili Sauce for Kimchi](#)

Cut the Chinese cabbage into larger pieces and mix it with the Kikkoman Kimchi Chili Sauce.

Refrigerate for 5–10 minutes.

Step 3

90 g yellow cheese - **4 slices** wholemeal bread (approx. 120 g) - **80 g** cotto ham

Grate the cheese and divide it into 3 equal portions. Spread 1 tbsp teriyaki-mayo sauce over the inside of the bread. Sprinkle the first portion of cheese over two slices of bread, add the ham and kimchi, then sprinkle with the second portion of cheese.

Step 4

Spread each of the remaining 2 slices of bread with 1 tbsp of the teriyaki-mayo sauce and place them spread-side down to cover the filling. Press them together firmly, secure with toothpicks, spread with the last of the sandwich sauce and sprinkle the tops with the last ⅓ of cheese.

Step 5

2 tbsp fresh chives, chopped

Place the sandwiches in the air fryer and cook at 180 °C for 8–10 minutes, until the bread is golden and crispy and the cheese has melted. Serve the warm sandwiches sprinkled with the chives and the reserved dip from step 1.