




Air Fryer Mushrooms Recipe

✔ prep time: 5 minutes  cook time: 10 minutes  total time: 15 minutes  serves: 4

☰ INGREDIENTS

- 500 g (1.1 lb) button mushrooms
- 125 g (4.4 oz) unsalted butter, melted
- 1 Tbsp garlic, minced
- 1 tsp Worcestershire sauce
- 1 tsp oregano
- 1 tsp parsley



☰ INSTRUCTIONS

1. Preheat the air fryer to 180°C (350°F). It will take roughly five minutes to heat up.
2. In a bowl, mix the mushrooms with the melted butter, garlic, Worcestershire sauce, oregano, and parsley.
3. Cook for 10 minutes. Shake the air fryer basket half way through cooking.
4. Lightly season with salt and pepper.
5. Serve & Enjoy.

💡 RECIPE TIPS

- Evenly cut the mushrooms for the best result. Uneven mushroom pieces will cook at different rates that may leave you with pieces being undercooked and others overcooked.
- Overloading the air fryer basket may lead to uneven cooking. If the basket is looking too full, you may want to cook in batches.
- Other oils and fats such as coconut oil, lard, and bacon fat are great substitutes for butter. They are also a great way of introducing new flavors into the recipe.

DID YOU MAKE THIS RECIPE?

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