

Air Fryer Stuffed Mushrooms

Delicious Air Fryer Stuffed Mushrooms are an easy snack or appetizer. Easy to make and filled with soft cream cheese, cheddar, and bacon.

PREP TIME

5 mins

COOK TIME

7 mins

COURSE

Appetizer

CUISINE

American

SERVINGS

4

EQUIPMENT

Air Fryer

- 8 ounces mushrooms stems removed
- 4 ounces cream cheese softened
- 4 strips turkey bacon or pork bacon, crumbled
- 1 cup cheddar cheese shredded
- 1/2 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/4 teaspoon pepper

INSTRUCTIONS

1. To make this recipe, clean mushrooms using cold water. Then, remove the tops of mushrooms from the stems and set aside.
2. In a medium bowl, mix the softened cream cheese with the crumbled bacon, shredded cheese, salt, pepper, and garlic. Stir together until the mixture is well combined and creamy.
3. Scoop the cream cheese mixture into mushroom caps, filling the mushroom cavity. Once all mushrooms are filled, lightly spray or brush the basket with oil, and then gently place the stuffed mushrooms into the air fryer basket without stacking or overlapping.
4. Air fry 400 degrees F 5-7 minutes, until the tops of the mushrooms are golden brown.

NOTES

- If your air fryer has racks, lightly spray the baking tray before you cook mushrooms.
- Because air fryer cooking times can vary, if mushrooms are not golden brown after cooking, add 2-3 additional minutes to cook time.
- Keep leftover mushrooms stored in an airtight container. Keep refrigerated for 3-5 day
- Stuffed mushrooms can be filled with so many fillings. For extra protein, you can add chopped real crab meat, cooked ground meat, and any types of cheeses or sauces you want to mix in. There really is no limit to different varieties of stuffed mushrooms.