Air fryer Garlic Butter Roasted Mushrooms

Description

Whip up amazing Air Fryer Garlic Butter Roasted Mushrooms! Toss shrooms in butter, garlic, salt & pepper. Air fry around 12-15 mins till theyâ??re crispy & gold. Top salads, steak, or just munch. Delish, easy, and ready to rock your taste buds! ð?•?ð?§?

Ingredients

- 1 pound (450 grams) mushrooms (such as cremini or button mushrooms)
- 2 tablespoons butter, melted
- 2 cloves garlic, minced
- Salt and pepper to taste
- Fresh parsley, chopped (optional, for garnish)

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Directions

- Preheat your air fryer to 375Â°F (190Â°C).
- Clean the mushrooms by wiping them gently with a damp cloth or paper towel. Trim the stems if necessary.
- In a bowl, combine the melted butter, minced garlic, salt, and pepper. Mix well.
- Place the mushrooms in the bowl with the garlic butter mixture. Toss the mushrooms until they are evenly coated.
- Transfer the coated mushrooms to the air fryer basket. Make sure they are in a single layer for even cooking.
- Cook the mushrooms in the air fryer for about 12-15 minutes, or until they are golden brown and slightly crispy.
- Shake the basket or toss the mushrooms halfway through the cooking time to ensure they cook evenly.
- Once the mushrooms are done, remove them from the air fryer and let them cool for a few minutes.
- Serve the air fryer garlic butter roasted mushrooms as a side dish or as a topping for steak, pasta, or salads. Garnish with fresh parsley, if desired.
- Enjoy your flavorful and satisfying air fryer garlic butter roasted mushrooms!

Category

1. Air Fryer Recipes

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