



Air Fryer Garlic Butter Roasted Mushrooms

Description

Ingredients:

- 1 pound of fresh mushrooms (such as cremini, white button, or shiitake), cleaned and trimmed
- 4 tablespoons of unsalted butter
- 4 cloves of garlic, minced
- 2 tablespoons of fresh parsley, chopped
- Salt and pepper to taste
- Olive oil for drizzling

Instructions:

- Preheat your air fryer to 375°F (190°C).
- Clean the mushrooms: Rinse the mushrooms briefly and then pat them dry with a paper towel. Trim the stems if needed. You can also leave smaller mushrooms whole and halve or quarter larger ones.
- Melt the butter: In a microwave-safe bowl or on the stovetop, melt the butter.
- Stir in the minced garlic and chopped parsley.
- Toss the mushrooms: Place the cleaned mushrooms in a large mixing bowl. Pour the garlic butter mixture over the mushrooms and toss until they are well coated.
- Season: Season the mushrooms with salt and pepper to taste. You can also add a drizzle of olive oil to help with roasting.

- Air fry the mushrooms: Arrange the coated mushrooms in the air fryer basket in a single layer. Cook in the preheated air fryer for about 15-20 minutes, shaking the basket halfway through the cooking time, until the mushrooms are tender and golden brown.

Serve:

- Once the mushrooms are roasted to your liking, remove them from the air fryer. You can garnish them with additional fresh parsley if desired. Serve them as a side dish or appetizer.

Enjoy your flavorful and crispy air fryer garlic butter roasted mushrooms!

Category

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