If you’re a mushroom lover you will really enjoy this easy air fryer mushrooms recipe with garlic. Overall, it’s a quick and easy way to cook air fried mushrooms in the air fryer without a lot of fuss. The clean up is easy and after just a few minutes of cooking, these air fried mushrooms come out perfect. The garlic flavors really highlight the earthy flavors of the mushrooms.

EASY AIR FRYER MUSHROOMS RECIPE
Garlic mushrooms are a great way to get mushroom haters into mushroom lovers. They’re the perfect side dish to any dinner, especially with a fantastic steak. In other words, we’re obsessed with air fried mushrooms and literally can make a dinner out of a big bowl of mushrooms!

CAN YOU USE CANNED MUSHROOMS?
No. We don’t recommend air frying canned mushrooms for this recipe instead of fresh mushrooms. The canned mushrooms have too much liquid are already softened, so they will come out mushy when cooked in this recipe.

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- Prep Time 10
- Cook Time 15
- Total Time 25

Ingredients

- 8 oz. (227 g) mushrooms , washed and dried
- 1-2 Tablespoons (15-30 ml) olive oil
- 1/2 teaspoon (2.5 ml) garlic powder
- 1 teaspoon (5 ml) Worcestershire or soy sauce
- Kosher salt , to taste
- black pepper , to taste
- lemon wedges (optional)
- 1 Tablespoon (15 ml) chopped parsley

Instructions

1. Cut mushrooms in half or quarters (depending on preferred size). Add to bowl then toss with oil, garlic powder, Worcestershire/soy sauce, salt and pepper
2. Air fry at 380°F for 10-12 minutes, tossing and shaking half way through.
3. Squeeze lemon and top with chopped parsley.