



Air Fryer Fried Mushrooms

Jacob · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

8

Description

These airfried mushrooms have a crispy crumb coating on the outside. Cooking them in an air fryer keeps them juicy inside. Don't forget the ranch dressing for dipping.

Ingredients

— - 3 large eggs - 1 cup all-purpose flour - ½ cup plain bread crumbs - ½ cup panko bread crumbs - ½ tablespoon kosher salt - 1 teaspoon onion powder - 1 teaspoon garlic powder - 1 teaspoon ground black pepper - 1 teaspoon paprika - 1 teaspoon seafood seasoning (such as Old Bay®) - 1 pound small cremini mushrooms - nonstick cooking spray

Instructions

1. Preheat the air fryer to 400 degrees F (200 degrees C). Beat eggs in a bowl. Combine flour
2. plain bread crumbs
3. panko bread crumbs
4. kosher salt
5. onion powder
6. garlic powder
7. pepper
8. paprika
9. and seafood seasoning in a separate bowl. Dip mushrooms in beaten eggs
10. then in seasoned crumb mixture. Dip back into eggs and into crumb mixture again. Place on a plate. Place a batch of mushrooms in the air fryer basket
11. making sure none are overlapping. Spray with nonstick cooking spray. Cook in the preheated air fryer for 6 minutes. Shake the basket and spray any chalky spots with nonstick cooking spray. Cook for 6 minutes more. Repeat with remaining mushrooms.