

Creamy Air Fryer Mushrooms

Makes 4 servings



Ingredients:

- 1 tablespoon salted butter, melted and cool
- 3/4 teaspoon garlic powder, divided
- 8 ounces whole baby mushrooms, stems and gills removed
- 4 ounces cream cheese, room temperature
- 1 cup chopped fresh spinach
- 1/4 teaspoon salt
- 1/4 teaspoon Italian seasoning
- 2 tablespoons shredded mozzarella cheese

Directions

1. Combine butter and 1/4 teaspoon garlic powder in a small bowl. Baste each mushroom, inside and out, with the mixture. Set aside.
2. Combine cream cheese, spinach, salt, 1/2 teaspoon garlic powder, and Italian seasoning in a medium bowl.
3. Fill each mushroom with equal amounts of the spinach mixture.
4. Place mushrooms in the air fryer and cook 6 minutes at 390°F.
5. Open fryer and sprinkle cheese over the mushrooms. Cook for an additional 2 minutes. Serve warm.

Cooking Tidbit

Did you know that the air fryer not only “frys” with hot air, but it can be used to bake cakes or muffins and even roast vegetables and meat? Check out the guide to your specific brand of air fryer for recipes.