

AIR FRYER MUSHROOMS

INGREDIENTS

- 4 large Portobello mushrooms
- 1 tbsp. low sodium soy sauce
- 1 tbsp. oil
- Pinch garlic salt

PREPARATION

1. Clean the mushrooms under slowly running water. Gently rub to remove dirt from caps.
2. Put mushrooms in a bowl. Add soy sauce, oil, and garlic salt.
3. Gently move the bowl from side to side to help coat the mushrooms.
4. Now, place mushrooms in air fryer basket, top side down to help retain moisture during cooking.
5. Cook at 350°F for 9 to 11 minutes and flip over when 2 minutes left in cook time.
6. Slice and serve. Enjoy!

