

Air Fryer Stuffed Mushrooms

Makes 8-10 mushrooms

Ingredients:

- 8 oz. cremini or baby bella mushrooms (about 8-10)
- 3-4 Tablespoons goat cheese
- ¼ cup panko breadcrumbs
- 2 Tablespoons grated Parmesan
- 1 clove minced garlic
- 2 sprigs thyme, leaves only
- ¼ teaspoon Kosher salt
- Freshly ground pepper
- 2 Tablespoons extra virgin olive oil



Instructions:

1. Wipe mushrooms clean with a damp paper towel. Remove stem from center. Using a small spoon, fill the center of each mushroom with goat cheese.
2. In a medium bowl, mix together breadcrumbs, Parmesan, garlic, thyme, salt and pepper. Add olive oil and mix again. Top each mushroom with a little of the breadcrumb mixture, pressing gently to adhere.
3. Carefully place mushrooms in the air fryer basket. Cook at 350 F (176 C) until mushrooms are soft and tops are golden, about 10-12 minutes. Garnish with thyme and serve!

Notes:

If you don't like goat cheese, use Boursin brand soft cheeses. I like the garlic and herb flavor.