

Portobello Mushrooms - Air Fryer

Ingredients

- Portobello
- 2 tablespoons of soy (or coconut aminos)
- 2-3 tablespoons of olive oil
- 1-2 teaspoons of garlic
- Salt and Pepper to taste

Instructions

1. Wash/wipe the tops of the mushrooms (afterall, they were grown in compost)
2. In a large bowl, whisk together your soy/aminos, olive oil, and garlic.
3. Add mushrooms to your bowl, careful not to break the mushrooms.
4. Place mushrooms in your air fryer at 360 for 8 minutes.
5. Enjoy!