

## Easy Panko-Crusted Mushrooms with Homemade Ranch

What makes these mushrooms irresistible? It's all in the texture. The



**OVEN**  
**350°F**

**TIME**  
**3 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Fried Mushrooms:

1 lb button mushrooms, cleaned and sliced

1 cup all-purpose flour

2 tsp garlic powder

1 tsp paprika

Salt and pepper, to taste

2 large eggs, beaten

1 cup breadcrumbs or panko

Vegetable oil, for frying

For the Ranch Dip:

$\frac{1}{2}$  cup mayonnaise

$\frac{1}{4}$  cup sour cream or Greek yogurt

1 tbsp fresh parsley, finely chopped

1 tsp garlic powder

1 tsp onion powder

1 tbsp lemon juice or white vinegar

Optional: 1 tbsp buttermilk for thinner consistency

### DIRECTIONS

1. Prep the Ranch Dip: In a bowl, mix together mayonnaise, sour cream, lemon juice, parsley, garlic powder, onion powder, salt, and pepper.
2. Stir until smooth and chill in the fridge while you prepare the mushrooms.
3. Set Up the Dredging Station: In one bowl, combine flour, garlic powder, paprika, salt, and pepper.
4. Place beaten eggs in a second bowl.
5. Place breadcrumbs or panko in a third bowl.
6. Bread the Mushrooms: Dip each mushroom slice into the flour mixture, then into the egg, then coat in breadcrumbs.
7. Repeat until all mushrooms are coated. Place on a tray and set aside.
8. Fry Until Golden: Heat about 2 inches of vegetable oil in a deep skillet or pot to 350°F (175°C).
9. Fry mushrooms in batches, 2-3 minutes, flipping once, until golden and crisp.
10. Use a slotted spoon to remove and drain on a paper towel-lined plate. Season immediately with salt.
11. Serve Hot with Ranch: Serve crispy mushrooms piled high on a platter with a bowl of chilled ranch dip on the side.
12. Garnish with extra chopped parsley or chives, if desired.

### SWAPS & NOTES

Breadcrumb Options : Use panko for extra crunch, or seasoned Italian breadcrumbs for added flavor.

Ranch Shortcut : Store-bought ranch works in a pinch, but

homemade has unbeatable freshness.

Make it Spicy : Add cayenne or chipotle powder to the flour for heat.

Gluten-Free : Use gluten-free flour and breadcrumbs.

## TIPS FOR SUCCESS

Don't overcrowd the pan-fry in batches to keep the oil hot and the crust crispy.

Use a thermometer to keep oil between 350°F-365°F for perfect frying.

Pat mushrooms dry after washing to help the breading stick.

These are best fresh and hot , but you can crisp leftovers in an oven or air fryer.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/easy-panko-crusted-mushrooms-with-homemade-ranch/>