

## The Best Air Fryer Stuffed Mushrooms with Cream Cheese and Parmesan

rich, garlicky, and crispy in all the right places



**OVEN**  
**375°F**

**TIME**  
**20 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

12 large white or cremini mushrooms, stems removed  
¾ cup cream cheese, softened  
... cup grated Parmesan cheese  
... cup breadcrumbs (plain or seasoned)  
2 cloves garlic, minced  
2 tbsp fresh parsley, chopped  
¾ tsp salt  
¾ tsp black pepper  
¾ tsp onion powder  
... tsp red pepper flakes (optional)  
1 tbsp olive oil

### DIRECTIONS

1. Prep the Mushrooms: Wipe mushrooms clean with a damp paper towel.
2. Remove stems and lightly brush the caps with olive oil.
3. Set aside while you prepare the filling.
4. Make the Filling: In a mixing bowl, combine: Cream cheese
5. Parmesan
6. Breadcrumbs
7. Garlic
8. Parsley
9. Salt, pepper, onion powder, and red pepper flakes
10. Mix until fully combined and smooth.
11. Stuff the Mushrooms: Spoon about 1 tablespoon of filling into each mushroom cap.
12. Press gently to fill completely and shape neatly.
13. Air Fry: Preheat your air fryer to 375°F (190°C).
14. Arrange mushrooms in a single layer in the basket.
15. Air fry for 8-10 minutes, or until the tops are golden and the mushrooms are tender.
16. Serve: Remove and garnish with extra Parmesan or parsley, if desired.
17. Serve warm and watch them disappear.

### TIPS FOR SUCCESS

Don't skip the oil -it helps the mushrooms crisp and keeps them from drying out.  
Preheat your air fryer for even cooking.

Use firm, fresh mushrooms that are roughly the same size for even cooking.

Make ahead by preparing the filling and stuffing the mushrooms up to a day in advance-just air fry before serving.

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

Original recipe: <https://chefmaniac.com/the-best-air-fryer-stuffed-mushrooms-with-cream-cheese-and-parmesan/>