

Crispy Breaded Mushrooms - The Perfect Golden Snack

A Golden, Crunchy Appetizer Everyone Will Love



OVEN
390°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 lb fresh mushrooms (button or cremini)
- 1 cup all-purpose flour
- 2 large eggs, beaten
- 1 cup breadcrumbs (panko for best crunch)
- $\frac{1}{2}$ tsp garlic powder
- $\frac{1}{2}$ tsp onion powder
- $\frac{1}{2}$ tsp paprika (optional, for a little color and heat)
- Salt and pepper, to taste
- Vegetable or olive oil, for frying

DIRECTIONS

1. **Prep the Mushrooms:** Gently wipe mushrooms clean with a damp cloth. Remove stems if desired or leave whole.
2. **Set Up Your Breading Station:** Use three shallow bowls:
3. **Bowl 1:** Flour
4. **Bowl 2:** Beaten eggs
5. **Bowl 3:** Breadcrumbs + garlic powder, onion powder, paprika, salt, and pepper
6. **Coat the Mushrooms:** One by one:
7. Dip mushrooms in flour (light coating)
8. Then into egg
9. Finish with breadcrumb mixture (press gently to adhere)
10. **Fry Until Golden:** Heat oil in a skillet over medium-high heat. When hot (test with a breadcrumb-it should sizzle), fry mushrooms in batches for 2-3 minutes per side until golden brown.
11. **Drain & Serve:** Place on paper towel-lined plate to remove excess oil. Serve hot with your favorite dipping sauce like ranch, marinara, or garlic aioli.

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

Original recipe: <https://chefmaniac.com/crispy-breaded-mushrooms-the-perfect-golden-snack/>