

INGREDIENTS

500g mushrooms
3 tbsp unsalted butter (melted)
1 tbsp olive oil
2 garlic cloves (finely minced)
1 tsp each salt and pepper
Streaky bacon (optional)
1 ½ tbsp lemon juice
1 tsp fresh thyme leaves
2 slices sourdough

INSTRUCTIONS

- 1) Preheat air-fryer oven to 220°C.
- 2) Cut mushrooms into 2cm pieces.
- 3) In a large bowl, toss mushrooms with butter, oil, garlic, salt, pepper, and thyme.
- 4) Spread on a baking tray and lay bacon strips on top, if using.
- 5) Roast for 15–25 minutes.
- 6) Remove from oven, drizzle with lemon juice, and toss.
- 7) Toast sourdough and drizzle with olive oil.
- 8) Plate up with egg, mushrooms, bacon, and tomato.
- 9) Garnish with parsley and a zest of lemon.



Garlic and Lemon Mushrooms



4 servings



25 Minutes

Perfectly golden mushrooms with garlic, lemon, and thyme.

Delicious as a hearty breakfast, brunch side, or savoury addition to any weekend spread. Enjoy!